

The Grand Wine Dinner

Hosted by Claude Muzard



Assorted Canapés

Parsley Ham, Snail Kromaski, Quail Eggs
Meusette

Frog Legs Lasagna

Garlic Emulsion & Parsley Sauce

Stuffed Confit Quails

Duck Foie Gras, Black Truffle Scented,
Verjus Green Grappes Jelly

Spiny Lobster Tail

Creamy Céléri Roast Risotto, Bungundy Lobster Jus

Roasted & Poached Capon

Grilled Porcini, Christophine Gratin, Sweet
Potato Purée, Peas Truffle Jus

Brillat Savarin

Truffle, Small Arugula

Strawberry Charlotte

Cassis, Blackcurrant Jelly, Crispy Ginger Bread,
Green Apple Sorbet

Petits Fours

Chocolate Tart, Pear Liquor Chocolate,
Apple Fruit Paste

\$265 USD++ PER PERSON