



SAVOR • CELEBRATE • REPEAT

## French Multi Course Dinner

(Minimum 4 ppl)

### Complementary Amuse Bouche

(chef's choice)

### First Course

(choose one)

**Foie gras au Torchon** - Chilled duck liver terrine/ fig chutney/ toasted brioche

**“Coquille St Jaques”** - Baked diver scallop in shell/ saffron cream leeks/ shaved truffles

**Steak Tartare** - Hand chopped filet/ quail egg/ traditional vinaigrette/ croutons

### Second Course

**Endive Salad** - Belgian endive/ roquefort/ walnuts/ grapes/ granny smith apples/ sherry vinaigrette

### Third course

(choose one)

**Modern Bouillabaisse** - ½ maine lobster/ key west shrimp/ mussels/ baby fennel/ new potatoes/ tomato saffron broth/ crouton with rouille sauce

**Cote de Veau** - Seared veal chop/ truffle gnocchi/ braised leeks/ morel sauce

**Sole Meuniere** - Boneless fresh dover sole/ cauliflower florets/ potato pearls/ lemon butter sauce

**Magret de Canard** - Seared duck breast/ glazed turnips/ asparagus bundle/ black berry reduction

Saffiani

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## Fourth Course

(choose one)

Tarte Tatin - Upside down caramelized apple tarte / vanilla creme anglaise

**Chocolate Mousse Cake** - Dark and White Chocolate mousses/ chocolate genoise / chocolate mirror glaze