

French Cuisine Menu for Six in The Kitchen

\$120 nett per person

Please choose a dish from each section

Optional

Canapes served on arrival by the chef

*Fresh poached Pacific oysters (Chardonnay & rosemary)
\$4.20 per piece (minimum half a dozen)*

Entrees

*Vichyssoise (potato and leek soup served chilled)
Moules marnier (mussel in white wine, cream & shallots)
Sautéed chicken liver with balsamic and caramelize onion
Nicoise salad (vegetarian option available)
Individual quiche Lorraine (vegetarian option available)*

Mains

*Pan fried market fish, eggplant puree, shaved fennel & prosciutto salad
Confit chicken, white bean puree, brussels sprout
Seafood bouillabaisse, calamari, clams, fish, roulli
Crispy pork belly, sautéed spinach and potato dauphinoise
White polenta, mushroom fricassee & salsa verde (vegetarian option)*

Desserts

*Lemon tart
Apple tatin, thinly slice apple caramelize, bake on puff pastry
Crème brulee
Chocolate bouchons with fresh berries*