

HORS D'OEUVRES



DUCK TERRINE

Dijon mustard, cornichon, toasted country bread

ARTISANAL SMOKED SALMON

Crème Fraîche, lemon, dill

CARAMELIZED ONION & GOAT CHEESE TART

fresh herbs, roasted tomato

BURGUNDY GOUGÈRES

aged Gruyère

~ EXECUTIVE CHEF: PHILIPPE ROUSSEL ~