

M E N U

== 4 Course Dinner ==

FIRST

SOUP OF THE DAY

• *Chef's selection of ingredients* •

SECOND

CHOPPED SALAD

• *tomatoes, cucumbers, avocado, mixed greens, haricot vert, Niçoise olives, sherry-shallot vinaigrette* •

THIRD

GRILLED BASS "ANTIBOISE"

• *medley of vegetables, fingerling potatoes, diced avocado & tomatoes, lemon juice, coriander, fresh herbs, Tuscan olive oil* •

FARMHOUSE CHICKEN

• *pan roasted free-range chicken, seasonal vegetables, Yukon Gold mashed potatoes, chicken jus* •

STEAK FRITES

• *pan-seared Prime hanger steak, red wine-shallot sauce, French fries, watercress* •

WILD MUSHROOM RISOTTO

• *Black Trumpet, Shiitake, roasted tomatoes, Parmesan Reggiano, truffle oil* •

DESSERTS

WARM FLOURLESS CHOCOLATE GÂTEAU

• *vanilla ice cream, raspberry coulis* •

TAHITIAN VANILLA CRÈME BRÛLÉE

• *vanilla custard, caramel crust* •

EXECUTIVE CHEF: PHILIPPE ROUSSEL