

G O U R M E T N I G H T M E N U

ENTRÉES

SCALLOPS ST JACQUES

Seared scallops with creamy French-style mashed potato & micro herbs.

BEEF BOURGUIGNON VOL-AU-VENT

Slow-cooked pulled beef brisket with mushrooms & tomato, wrapped in golden puff pastry.

MAINS

DUCK À L'ORANGE

Confit duck leg with steamed seasonal vegetables & dauphinois potatoes, finished with a tangy, sweet citrus sauce.

LAMB TENDERLOIN RATATOUILLE

Lamb tenderloin served with a rustic vegetable ratatouille, crispy chat potatoes & red wine jus.

DESSERTS

DOUBLE CHOCOLAT MOUSSE

A duo of white and dark chocolate mousse served with fresh seasonal berries.

HOUSE-MADE PROFITEROLES

Filled with crème pâtissière, served with milk chocolate & almond crumb.