

# FRENCH GOURMAY



available tuesday - saturday

## CHALLAN DUCK "RILLETTE"

crouton french bread and pickles

Brut Rosé, Méthode Traditionnelle, Domaine Plou & Fils, NV



## VICHYSOISE VELOUTÉ

crème fraîche



## CASSOULET MUSSELS

crush potato, curry emulsion

Muscadet Sevre et Maine-Sur-Lie, Domaine de la Fruitiere, 2017



## "GÉLINE DE TOURAINE" CHICKEN BREAST

morel mushroom, yellow wine sauce

Montlouis-Sur-Loire, Les Choisilles, Domaine François Chidaine, 2004



## ARTISAN CHEESE SELECTION FROM THE TROLLEY

by maître affineur beillevaire



## PEAR AND CHERRY CRUMBLE

frozen clover honey yogurt

Vouvray, Moelleux, Clos de Bourg, Domaine Huët, 2017

Four course \$980 per person without soup and cheese courses

Six course \$1,288 per person

Additional \$700 with wine pairing

French gourmay menu changes weekly

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PRESERVED SARDINES IN OLIVE OIL  
potato, carrot confit, onion emulsion  
Sancerre, Les Baronnes, Henri Bourgeois, 2017



SNAIL PIE  
garlic, parsley butter sauce



TURBOT "À LA FRANCAISE"  
green peas, pork belly, glazed onion  
Savennières, Domaine FL La Croix Picot, 2013



CHALLAN PIGEON ROSSINI  
beetroot, taggiasche olive  
Bourgueil, Vin de Garde, Domaine de la Chevalerie, 2005



ARTISAN CHEESE SELECTION FROM THE TROLLEY  
by maître affineur beillevaire



STRAWBERRY AND VANILLA MILLE-FEUILLE  
strawberry sorbet  
Vouvray, Demi-Sec, Les Pierres Rousses, Domaine Clos Naudin, 2003

Four course \$980 per person without snail pie and cheese courses

Six course \$1,288 per person

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## FROG LEGS

creamed broccoli, garlic butter sauce

Vouvray Brut, Méthode Traditionnelle, Domaine Clos Naudin, NV



## PÂTÉ EN CROÛTE "CHARTRES"

pickles, condiments

Milady Rosé, Demi-Sec, Domaine Plou & Fils, 2017



## MUSSELS VELOUTÉ

saffron potato, fennel confit



## SALMON CONFIT

creamed lentils, crouton bread

Pouilly Fumé, La Loge Aux Moines, Patrice Moreux, 2017



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## DARK CHOCOLATE CRÉMEUX

beetroot sponge, raspberry coulis

Coteaux du Layon, Maria Juby, Domaine Patrick Baudouin, 2003

Four course \$980 per person without soup and cheese courses

Six course \$1,288 per person

Additional \$700 with wine pairing

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## CHALLAN CHICKEN TERRINE

salad hessler

Vouvray, Sec, Le Mont, Domaine Huët, 2017



## SNAIL CASSOLETTE

red wine butter sauce



## JOHN DORY

stuffed baby squid, spring vegetable

Quincy, Domaine Jean Claude Roux, 2018



## CHALLAN CHICKEN BREAST

glazed turnip, orange jam, savoy cabbage

Sancerre Rouge, Domaine Vacheron, 2015



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## TART TATIN AUX POMMES

crème fraîche

Chenin Demi-Sec, Touraine-Amboise, Le Paradis, Domaine Plou & Fils, 2016

Four course \$980 per person without snail cassolette and cheese courses

Six course \$1,288 per person

Additional \$700 with wine pairing

Seasonal degustation menu changes weekly