

GOÛT DE FRANCE

March 16, 2019 to April 15, 2019 • 6:00 PM to 10:00 PM • PhP2500 nett/person

AMUSE BOUCHE

Smoked Salmon Foam, Green Pea Puree, Dill

Classic Gougères, Pastry Choux with Comte Cheese

Beef Tartare, Crispy Rice, Roasted Pearl Onion

*Chateau la Graviere Bordeaux, France
Semillion, Sauvignon Blanc*

STARTER

Seared Foie Gras
Celeriac Puree, Green Apple Tartar, Red Wine Jus

*Joseph Drouhin Laforet AOC Burgundy
Pinot Noir*

MAIN COURSE

Confit Duck Legs
Braised Chicory, Carrot Texture, Broccoli flower, Orange Duck Jus

*Chateau Cap de Fer Magnum, Bordeaux Superieur
Merlot Cabernet Sauvignon*

French Cheese Trolley

*Chateau Larose Trintaudon, Haut Medoc,
Cru Bourgeois
Cabernet Sauvignon Merlot*

REFRESHER

Colonel
Lime Sorbet, Vodka, Rosemary, Flower foam

DESSERT

Black Forest Cake
Chocolate Biscuits, Meringue, and Cherries,
served with Pistachio Ice Cream

If you have food allergies, please inform our staff.