

GOÛT DE FRANCE

March 15, 2019 • starts at 7:00 PM • PhP2500 nett/person

Wine on us!

AMUSE BOUCHE

Smoked Salmon Foam, Green Pea Purée, Dill

Classic Gougères, Pastry Choux with Comte Cheese

Beef Tartare, Crispy Rice, Roasted Pearl Onion

*Château la Gravière
Bordeaux, France
Semillon, Sauvignon Blanc*

STARTER

Seared Foie Gras
Celeriac Purée, Green Apple Tartare, Red Wine Jus

*Joseph Drouhin Laforet
Burgundy, France
Pinot Noir*

MAIN COURSE

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

*Château Cap de Fer Magnum
Bordeaux, France
Merlot, Cabernet Sauvignon*

French Cheese Trolley

*Château Larose Trintaudon
Medoc, France
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.