

Marie Antoinette

October Feast - Spring into Summer

Pain et Fromage

Baguette w Baked Brie & Honeycomb

Urlar Rose Brut

L'entrée

Chicken Liver Parfait

Summer Berry & Chambord Jelly

Pistachio Rainbow Beets,

Sesame Tuile

or

Margrain Gruner Veltliner

Crab Mousse

Crayfish Bisque Foam

Cucumber Ribbon, Sesame Tuile



Palate Cleanser

Lemon & Lime Sorbet &

Thé À La Menthe



Banquet Royal

La Parade au Quail Confit

Baked Onion, Mushroom, Spinach Pithivier

& Blackberrys

La Couronne of Lamb

Cutlets on Dauphinoise, Pea La Française,

Asparagus & Sauce Vert

Served w Mirror Jus Spring Flower

Gladstone Vineyard Pinot Noir



Pear Cœur

Tarte Tatin & Plum

Crème Fraîche Ice Cream

Petit Mélange;

Choux à la Crème; Vanilla

Strawberry & White Chocolate

Noble Sauvignon Blanc

Titillation

Peach Marie Melba &

Raspberry Mamelon

\$75 or 115 w Wine Match

Cheese - Entree - Cleanser - Banquet

Cheese - Cleanser - Banquet - Dessert

\$90 or \$145 w Wine Match

Cheese - Entree - Cleanser - Banquet- Dessert

'Let Them Eat cake'