

# BASTILLE DAY DEGUSTATION DINNER



*Tuesday 14 July, 2009*

*\$100pp  
eight courses  
7pm*

*mise en bouche: gazpacho...  
a chilled, tomato based soup w vegetables*

*st Jacques et blini et citron creme...  
pan-fried scallop, served on a blini and topped w a lemon cream sided  
by a micro salad*

*risotto champignon de bois, crème de celery... tuile de parmesan  
wild mushroom risotto served w a celery puree and finely shaved  
Parmesan*

*trou Normand...  
granite of rose wine and peaches syrup givre*

*carre d'agneau...  
lamb rack (2 points) on an onion puree, served w a rosemary brochette  
of cherry tomatoes and thin turned potatoes... with a rosemary sauce*

*mini cake chevre et noix...  
goats cheese mousse served w walnuts*

*pré-dessert: mousse au citron et gingembre...  
lemon and ginger mousse*

*reglisse de vanille et licorice...  
a vanilla and licorice panacotta with a syrup soaked sponge base*

*café, the, petite fours*