

NORTHERN FRANCE

Regional Tour Menu Series

40. per person

Wine Pairing: House Selection Red or White \$9

— SHARE PLATES —

choose one

CLAMS A LA NORMANDE

shallots, thyme, cider, cream, grilled baguette

BAKED CAMEMBERT

toasted hazelnuts, local honey, garlic, thyme, toast points

DUCK CONFIT CROQUETTE

black currant aigre-doix, dressed chicories, pickled mustard seeds

— LARGE PLATES —

choose one

BEEF BOURGUIGNON

local roasted mushrooms, bacon, pearl onion,
celery root & pommes puree

CASSOULET

confit duck leg, garlic sausage, bacon,
braised cannellini beans, brioche crouton