

# An Evening in Paris

# Le Menu

## **CHARCUTERIE:**

French baguette, Whipped truffle butter, Perle l'oignon, Soft Brie  
Petite Cornichons, Cured meats, Dried fruits and almond

## **ENTRÉE:**

Salade de chevre (GF\*, V, DF\*)

Warm goat cheese croustini on mixed greens with walnuts and a honey vinaigrette

## **PLAT PRINCIPAL:**

**Boeuf Bourguignon (GF, DF\*)**

Slow braised beef with pearl mushrooms & lardons

Served over truffle mashed potatoes

-or-

**Coq au vin (GF, DF\*)**

Tender chicken with luscious red wine sauce, sauteed vegetables and gratin dauphinoise

-or-

**Ratatouille de Provence (V, DF\*)**

Traditional French vegetable bake with truffle mashed potatoes and plant-based crumble

## **LE DESSERT:**

Crème brulee a la vanille (V, GF)

Silky vanilla custard with a caramelized sugar crust



GF = Gluten Free

GF\* = Can be made gluten free

DF = Dairy free

DF\* = Can be made dairy free

V = Vegetarian