

THE GREAT CHEFS

AT WALNUT HILL COLLEGE

AMUSE BOUCHE

MISE EN BOUCHE

1ST COURSE

SEARED SCALLOPS

Cauliflower Purée, Curry Oil

INSPIRED BY CHEF RAYMOND BLANC

"LE MANOIR AUX QUAT' SAISONS" - OXFORDSHIRE, ENGLAND

2ND COURSE

POUSSIN ROTI AUX ENDIVES A L'ORIENTALE

Roasted Cornish Hen with Braised Belgian Endive

INSPIRED BY CHEF GEORGES PERRIER

"LE BEC-FIN" - PHILADELPHIA, PA

PRE-DESSERT

Pavlova with Sorbet

3RD COURSE

BLANC ET NOIR TORTE

Grand Marnier Soufflé Glacé, Raspberry Brûlée Tart

INSPIRED BY CHEF GEORGES PERRIER

"LE BEC-FIN" - PHILADELPHIA, PA

MIGNARDISES

Madeline of the Day

A PARTING SURPRISE!

RESERVATIONS REQUIRED

PRIX-FIXE MENU \$75.00

OPTIONAL WINE FLIGHT \$35.00 (EXC. TAX & GRAT)