

LE MENU

Amuse Bouche

1st Course

WARM MUSHROOM SALAD

PARMESAN, ARUGULA

INSPIRED BY CHEF PIERRE GAGNAIRE
"PIERRE GAGNAIRE"
PARIS, FRANCE

2nd Course

SEARED SCALLOP

CAULIFLOWER PURÉE, CURRY OIL

INSPIRED BY CHEF RAYMOND BLANC
"LE MANOIR AUX QUAT' SAISONS"
OXFORD, ENGLAND

LE MENU

3rd Course

POUSSIN RÔTI AUX ENDIVES À
L'ORIENTALE

ROASTED CORNISH HEN WITH
BRAISED BELGIAN ENDIVE

INSPIRED BY CHEF GEORGES PERRIER
"LE BEC-FIN"
PHILADELPHIA, PENNSYLVANIA

Dessert Bouche

Dessert

Mignardises

A PARTING SURPRISE!

PRIX FIXE MENU \$75.00
OPTIONAL WINE FLIGHT \$35.00