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**Amuse Bouche**

Jambon Fume, Chicken Liver Pate, Camembert, Grapes, Cornichons

**Appetizers (Choice Of)**

French Onion Soup

Caramelized Onions with a Beef Consommé Broth, Gruyere Cheese

Crab Deviled Eggs (GF)

Three Hard-Boiled Egg Halves, Crab Filling

Spinach Quiche

Spinach, Shallots, Gruyere Cheese, Quiche Tart

**Intermezzo**

Black Raspberry Sorbet

**Entrees (Choice Of)**

Sole Meuniere

Sole Fillet with Lemon Cream Sauce, Parmesan Roasted Asparagus, Rice Pilaf

Beef Bourguignon

Beef, Mushroom, and Pearl Onion Stew, Mashed Potatoes

Honey-Glazed Pork Roast (GF)

Slow-Roasted Pork Loin, Baked Apples and Potatoes

Ratatouille (\*V, \*GF)

Eggplant, Squash, Tomato, and Zucchini Slow-Cooked on a Tomato Pepper Sauce, Brioche Bun

**Desserts (Choice Of)**

Madeleines

Three Seashell-Shaped Lemon Cookies

Chocolate Eclair Frachon

Pastry Filled with Chocolate Cream, Chocolate Frosting

Dark Chocolate Mousse (GF)

Dark Chocolate and Whipped Cream Dessert

**Region: France**

**Dinner Date 2/24**

**Chef de Cuisine: Christopher Mitchell and Hayley Dashnaw**

Please Alert Your Server Of Any Allergies or Dietary Restrictions

(GF=Gluten Free) (\*GF=Can Be Made Gluten Free) (V=Vegan) (\*V=Can Be Made Vegan)