

# Springtime in Paris

AMUSE BOUCHE | *Hudson Valley Foie Gras Macaron*

FIRST COURSE | *Roasted Leeks, White Asparagus, Chatham Cod Mousseline, Black Truffle Hollandaise*

SECOND COURSE | *Sweet Pea Custard en Oeuf, Frizzled Leek "Hay"*

FISH COURSE | *Pan Roasted Halibut, Spring Vegetable Fricassee, Beluga Lentil Ragout, Spring Garlic Beurre Blanc*

ENTRÉE | *Petit Tenderloin of Beef, Bordelaise, Foraged Wild Mushrooms, Crispy Duck Fat Fingerlings, Haricots Verts*

CHEESE | *Comté Raclette, Pickled Watercress, Rhubarb Compote*

DESSERT | *Almond Sablé, Lemon Profiterole, Vanilla Bean Mousse, Wilted Berry Coulis, Hibiscus Crystals*

*Main Course Winter Dining Series · Thursday, April 5th, 2018 · Main Course Marketplace*