



# SPRINGTIME IN PARIS

## AMUSE BOUCHE

Ruby Beet Tartar, Cured Egg Yolk  
Sabayon, Fried Capers, Pickled Onions,  
Point de Pain Grille

## FIRST COURSE

Fondue Bruxelloise, White Asparagus,  
Truffled Olive Oil Powder, Mache

## SECOND COURSE

Aiglefin Roti "Bouillabaisse", Poached  
Oyster, Spring Vegetable Blanquette,  
Grilled Sourdough Baguette, Ruille

## THIRD COURSE

Roasted Sirloins of Lamb, Celeriac  
Potato Souffle, Garlic Panisse

## FOURTH COURSE

Grilled Frisee, Watercress,  
House Cured Lardons, Moubier,  
Champagne Vinaigrette

## DESSERT

Pistachio Raspberry Paris-Brest  
Pate a Choux, Pistachio Mousseline  
Creme, Confiture de Framboise

