

A Taste of France

First Course

Salad of Bitter Greens with Speck & Clementine
Paired with Sauvignon Blanc

Second Course

**Sea Diver Scallop with Crispy Pancetta,
Cauliflower Puree & Onions**
Paired with White Burgundy

Third Course

**Pan-Fried Duck Breast, Orange infused Celeriac
& Candied Kumquats**
Paired with Red Burgundy

Fourth Course

Selection of regional fromage
Paired with Bordeaux

Fifth Course

**Trio of Chocolate & Passion Fruit Pot de Crème,
Cardamon Crème Brulee, & Profiterole**
Paired with Sauternes

