

LE GARAGE

1st Course

Assiette de Fromage - Pavé de Jadis (Goat-Loire), Chistéra (Sheep- Basque) and Comté Marcel Petit (Raw Cow Milk- Jura) with natural honey, Marcona almonds and quince paste
and

Assiette de Charcuterie - Houze made Pâté de Campagne, Saucisse de Morteau, Duck Salami (pork-free), Brezola (pork-free), Rabbit Rillettes (pork-free) with ground mustard, cornichons & pearl onions

2nd Course

Soupe du Jour

or

Squash Blossoms - stuffed with fresh rhubarb and goat cheese, lightly fried and served with a huckleberry coulis

or

Roasted Chioggia Beets - fennel panna cotta, fourme d'ambert cheese, hazelnuts and a balsamic vinaigrette

or

Crispy Maryland Soft Shell Crab - organic pink honeydew melon, watermelon and basil coulis

3rd Course

Atlantic Salmon wrapped in fig leaves served with romesco beans, kale pesto and sauce vierge

or

Muscovy Duck Confit - potatoes landaise, cippolini onions and a garlic crème sauce

or

New-York Strip Steak - green peppercorn sauce and Kennebec Houze-cut fries

or

Vegetarian Ratatouille - zucchini, eggplant, red onions, bell peppers, tomatoes with a parmesan saffron gratinée and arugula

Dessert

Coconut Crème Brûlée

or

Tarte Tatin - warm apple tarte with crème fraîche and caramel

or

Fondant au Chocolat - molten chocolate cake stuffed with berry chocolate ganache
and served with whipped cream and crème anglaise