

LE GARAGE

1st Course (served family style)

Assiette de Fromage - Sainte Maure Pyramide (goat), Chistera (mix) and Tomme d'Abondance (cow)
with natural honey, Marcona almonds and quince paste

Assiette de Charcuterie - Houze made Pâté de Campagne, Jaucisse de Montbeau, Head cheese, Prosciutto crudo, rabbit
rilletes, 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 red pepper and
piment d'espelette coulis

or

Ahi Tuna Tartare with argan oil, avocado mousse, crispy shallots, green heart radish and croutons

or

Roasted Beet Salade with Brooks cherries, pistachio pesto and labneh

3rd Course

Seared Dayboat Scallops with wax beans, corn purée, purple and orange cauliflower & ice wine brown butter sauce

or

Duck Confit with sautéed white peaches, apricots, yellow nectarines, spinach and huckleberry gastrique

or

Steak Frites - Grilled Natural Angus Hangar Steak with a bone marrow bordelaise sauce and Kennebec fries

or

Ratatouille with zucchini, eggplant, red onions, bell peppers, tomatoes, a crispy crumble gratinée and arugula

Dessert

Rhubarb Crème Brûlée

or

Tarte Tatin - warm apple tarte with crème fraîche and caramel

or

Fondant au Chocolate - molten chocolate cake stuffed with pecan nougatine and served with whipped cream
and crème anglaise