

LE GARAGE

1st Course (Stationed)

Assiette de Fromage - Le Carré du Berry (goat), Le Navarrais (sheep's milk) and La Bûche des Neiges (cow)
with natural honey, Marcona almonds and house-made French plum jam

and

Assiette de Charcuterie - House made Pâté de Campagne, Lomo Palacios, Chorizo, 18 mo aged Serrano Ham,
with ground mustard, cornichons & pearl onions

Hors D'oeuvres Passed

Crispy Panisse - chick pea fries with fleur de sel & piment d'espelette aioli

and

Heirloom Tomato, lemon cucumber, French feta and basil

and

Squash Blossoms stuffed with lavender honey goat cheese lightly fried and served with harissa pepper coulis

and

Roasted Black Mission Figs stuffed with Bleu Cave d'Ordonche and pomegranate vinaigrette

3rd Course Buffet

Pan Seared Rainbow Trout with meunière sauce

or

Grilled Natural Angus Hangar Steak with a café de paris butter

and

Roasted Delicata Squash

and

Sautéed Haricot Verts with shallots and garlic

and

Organic Sugar Pie Pumpkins stuffed with quinoa, Delicata squash, chanterelles and a harissa pepper coulis (vegetarian)

Dessert Buffet

Salted Carmel Crème Brûlée

or

Fondant au Chocolate - molten chocolate cake stuffed with raspberry white chocolate ganache and served with
whipped cream and crème anglaise