



## Special Events Menu \$59 PP

Homemade Breads and Spreads for the table

*Choose one from each of the following courses:*

### Course 1

#### SOUP DU JOUR

KALE SALAD pickled hardboiled egg, almonds, fennel, strawberry, goat cheese, citrus vinaigrette

TUNA TARTARE avocado, crème fraîche, passion fruit mousseline

ESCARGOTS DU BOURGOGNE garlic, fresh herb butter & parmesan

### Course 2

MOULES FRITES steamed mussels du jour with paprika french fries

RDV BURGER Harlem Shambles grass-fed, lettuce, tomatoes, swiss, bacon, onion marmalade on brioche

AMISH CHICKEN pea purée, watercress, chicken demi-glaçe, Brussels sprouts, shaved vegetables

FRESH HEART-OF-PALM "FETTUCINE" tomato basil sauce, Burrata brûlée

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Selection of Desserts for the Table