

FRENCH NIGHT

DINNER

Entrée

Ocean Trout tartare

Roast 1/2 shell scallops au gratin

Mushroom & goat cheese tartine

Chicken liver parfait, served w/ cornichons, grilled sourdough

Mains

Braised Beef Cheek, mushroom & red wine jus, Paris mash

Moules Marinieres, served w/ baguette

Grilled Spatchcock, Bois Boudran sauce

Roast Barramundi fillet, asparagus, dill & lemon butter sauce

Desserts

Cheese Plate

Crème Brulée, Vanilla Ice Cream

