

.. B E V E R A G E S ..



HANDCRAFTED COCKTAILS 16

BONSAI BLOOM

Gin, Sake, Lychee Liqueur, Yuzu, Fresh Cucumber

BEEGRONI

Botanist Gin, Campari, Drambuie

HUGO

Elderflower Liqueur, Sparkling Wine, Fresh Lemon

FRENCH 75

Gin, Lemon Juice, Champagne

MOCKTAILS 14

WHITE FANTASY

Lychee Purée, Lychee Juice, Fresh Mint

STRAWBERRY CRUSH

Strawberry Purée, Ginger Ale, Yuzu

BUTTERFLY KISS

Butterfly Pea Tea, Lychee

Yuzu Marmalade, Lemon Juice

.. S H O W & D I N E M E N U ..



Appetizer...(Choice Of)

LOBSTER BISQUE

Main Lobster Soup, Armagnac, Potato
Leek, Crème Fraîche, Chive Oil

SAINT-GERMAIN DU NORD SALAD

Smoked Salmon, Tarama, Petit Pois, Endive

PATE EN CROUTE

Pork Ibérico, Foie Gras, Armagnac
Apricot & Pistachio

Main Course...(Choice Of)

MUSHROOM PENNE(V)

Creamy Mushroom Sauce, Parmesan Cheese

SEA TROUT

Charred Grilled Trout, Cauliflower & Carrot Purée
Seaweed Beurre Blanc

COQ AU VIN

Red Wine-Braised Chicken
Bacon, Mushrooms, Farfalle

Add Dessert for 16... (Choice of)

DARK CHOCOLATE BROWNIE

Pecan Praline, Caramel Whiskey Ice Cream

SOFT SERVE ICE CREAM & SORBET

Chef's Selection

DUO OF ARTISANAL CHEESES

Chef's Selection of Two Traditional
Condiments