

Cidre Dinner Menu

Thursday November 13, 2025 | 6:30pm

Five Course & Five French Cidres | \$95 PP++

In Collaboration with the Following: Ed Addis & Barbara Selig - Wine Traditions Ltd.



AMUSE BOUCHE

Petite Salade de Pommes et Fenouil

Apple-Fennel Salad, Cider-Mustard Vinaigrette

La Maison Ferré “La Cave de Gabriel”

PREMIER

Soupe de Moules à la Crème Fraiche

Cream Of Mussels Soup

La Maison Ferré Poiré “Les Secrets de Camille”



DEUXIÈME

Blanquette de Veau au Cidre

Normandy Style Veal Stewed In A Creamy Cider Sauce

Steamed Potatoes, Carrots, Mushrooms, Baby Onions

Le Lieu Chéri, Cidre Fermier “Cuvée Volupteux”



TROISIÈME

Fromage

Camembert, Apple Marmalade, Baguette

Le Val de la Chevre, Cidre Breton Brut



QUATRIÈME

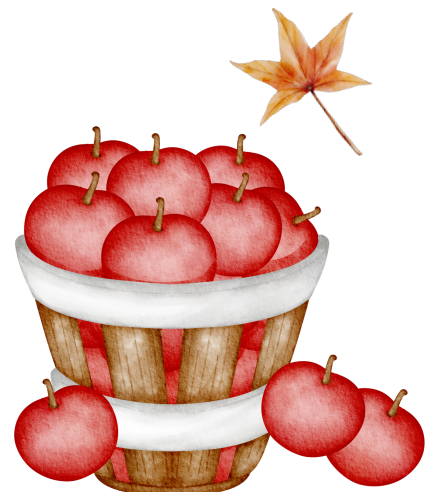
Galette aux Pommes

Apple & Hazelnut Galette, Cider Ice Cream

La Maison Ferré, Le Pommeau de Normandie



Merci Beaucoup!



*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.
Credit Cards are required to book this dinner 48 Hour Cancellation Policy Applies | \$95 per person fee will be charged to the card on file.
This is the only menu being featured | We will not be able to accommodate allergens | This is a formal seated event
Additional glasses of cidre are available for purchase during the dinner | Special Bottle Pricing of Cidres will be available to order after the dinner