

La Route du Cidre



Brittany & Normandy in a Glass



Thursday November 12 | 6:30pm
Five Course & Five French Cidres | \$95 PP++

AMUSE BOUCHE

Petite Galette de Sarrasin

Buckwheat Tartlet, Leek Fondue, Warm Camembert

La Maison Ferré "Le Préféré de Marie" Demi-Sec, Normandy

PREMIER

Noix de Saint-Jacques au Beurre de Sarrasin

Sea Scallop, Fondue of Leeks, Buckwheat Brown Butter

Galette Tuile

Le Val de la Chevre, Cidre Breton Brut

DEUXIÈME

Poularde Façon Vallée d'Auge

Roast Chicken Thigh, Wild Mushrooms, Light Cider Cream,
Fondant Potato

La Maison Ferré "La Cave de Gabriel" Brut, Normandy

TROISIÈME

Porc Rôti, Chou Braisé et Jus au Cidre

Roasted Pork Loin, Braised Savoy Cabbage, Celeriac Purée,
Cider Jus

Le Lieu Chéri, Cidre Fermier "Cuvée Voluptueux" Brut, Normandy

QUATRIÈME

Far aux Pruneaux "*Far Breton*"

Traditional Baked Custard Cake with Plums from Brittany

Crème Fraiche Ice Cream, Salted Butter Caramel

La Maison Ferré, Le Pommeau de Normandie

Merci Beaucoup!

**THANK YOU FOR JOINING US - ED & BARBARA
JUAN & CHEFS MICHELLE & CHRISTOPHE**

*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 cider are available for purchase during the dinner | Special Bottle Pricing for the cider will be available to order after the dinner