

HOS 240

AMUSE

Escargot Au Chablis
Chicken Rillettes

Appetizer

Puree of pea soup with white truffle oil and parmesan crisps
or
Crunchy crudite with smoked fish and a garlic aioli

ENTREES

Poached monkfish on parsnip puree with watercress Bercy

Chicken Oscar
Crabmeat, Asparagus and Hollandaise

Grilled lamb rounds
Garlic, rosemary, thyme crusted lamb rounds, with French white beans finished with
Espuma, pea and mint oil