

# your menu

CHEF  
Stephane

## Canapes:

Appellation oyster, salmon caviar, champagne vinaigrette

Grass fed sirloin, fig crostini, onion jam, horseradish crème

House terrine smoked chicken and apple, French cornichon,  
Dijon mustard, garlic croute

House roasted Porchetta sliders, aioli, greens

## Grazing Station:

Selection of cheeses: comtes 24 months, Triple cream  
Paysan Breton brie, Roquefort, Black Truffles Cheddar

Selection of charcuterie: Prosciutto di Parma, Soppressa,  
Sicilienne Coppa, Salami al pistacchio

Condiment: marinated Greek Octopus, Dips, Olives,  
Crostini, Crackers, French Baguettes, Grissini, Fruits, Nuts,  
Chutney

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN**

love food experiences