



--- APPETIZER ---

Gougères

Cheese Puffs with Prosciutto, Sage and Parmagiana Reggiano

--- FIRST COURSE ---

Tagliatelle of Mushrooms

Handmade Egg Noodles, White Wine, Mix of Japanese Mushrooms: Oyster, Shiitake and Bunashimeji

Angel Hair Pasta with Clams

Handmade Egg Noodles, Manila Clams, White Wine

--- MAIN ---

Salmon en Croûte

Wild Caught Coho Salmon, Currants, Pastry Crust, Mint Hollandaise

Duck with Chicory

Seared Duck Breast, Red Wine Currant Sauce, Sautéed Chicory

--- DESSERT ---

English Summer Pudding

Tom's Farm Strawberries, Raspberries, Blueberries, Black Berries, Whipped Cream

Soufflé Pancakes

Airy Pancakes, Rhubarb, Ginger, Vanilla and Caramel Ice Cream