



LES FRUIT DE MARE

Tasmanian Pacific Oysters, champagne mignonette

Caviar Bumps + Blinis

Truite Almondine, smoked rainbow trout, almond sauce,
organic trout roe

LA CHARCUTERIE

Jambon-Beurre, baguette, cultured butter + delicately smoked leg ham

Saucisson Sec, dry cured French sausage of pork + peppercorns

Noix de Jambon, salted, smoked + dry aged traditional French ham

Duck + Cherry Pate, crostini, pickled figs

Chicken + Tarragon Terrine, mini toast + peach chutney

LES FROMAGES

Selection of traditional French cheeses + accompaniments

Comté La Couronne Royale PDO | Brillat Savarin | Camembert

DESSERT CANAPÉ

Sorbet au Champagne, pink champagne sorbet, vanilla cone