



CURATED EVENT MENUS

*Experience the Excitement, Enjoy the Service
and Indulge in the Flavors of our Tastefully Inspired Art.*

Our selection of specially crafted prix-fixe menus consist of family-style sharing options, individual choices as well as menus with hors d'oeuvres for cocktail receptions.

We respect our guests' dietary needs and offer a wide range of delectable vegetarian, vegan & gluten-free dishes that can be included for your perfect menu.

from Paris with love

A SELECTION OF FRENCH STARTERS

SOUPE À L'OIGNON

*French onion soup,
gratinéed w/ baguette & Gruyère cheese*

or

SALADE PAYSANNE

*poached egg, frisée salad,
w/ pine nuts, croutons & warm bacon vinaigrette*

or

ESCARGOTS EN BRIOCHE

*escargots, sautéed w/ garlic butter, tomato concassée,
pastis & toasted brioche*

VIVE LES CRÊPES!

NIRVANA

*Thai green curry w/ chicken, red pepper, eggplant, squash,
fresh basil & coconut milk*

or

THE FRENCH CONNECTION

*boeuf bourguignon: beef, braised in red Burgundy,
carrots, celery & herbs de Provence*

or

THE BLACK & WILD ^{veg}

*wild mushrooms in white wine cream sauce,
topped w/ freshly shaved black truffles*

LA FINALE

MOELLEUX À LA CHATAIGNE ^{G&V}

soft chestnut cake, salty caramel gelato ice cream

or

SCHOKOLADEPALATSCHINKE

*chocolate crêpe, filled w/ chocolate ganache, dulce de leche,
strawberries & bananas*

So popular, The Cooking Channel featured the making of it!

or

THE BIG APPLE

*crêpe w/ caramelized apples, touch of cinnamon,
topped w/ crunchy almond walnut streusel,
vanilla bean ice cream & Calvados*

avec amour

all items are served family-style

A TRIO OF STARTERS FOR THE TABLE

FONDUE AU FROMAGE

*fondue is prepared gluten-free & vegetarian
melted Gruyère, Vacherin, Beaufort, Comté, white wine, Kirsch
served w/ apples, crispy baguette & salami*

TREAT YOURSELF: ADD FRESHLY SHAVED BLACK TRUFFLES M/P

gluten-free bread available

&

CHARCUTERIE BOARD

*Rosette de Lyon salami, speck, lomo,
house-made chicken liver pâté*

&

BELGIUM ENDIVE SALAD *veg G*f*

*radicchio, baby arugula, candied walnuts, pear, blue cheese,
creamy balsamic vinaigrette*

ENTREES

STEAK A LA PLANCHA *G*f*

*cook: tender sliced sirloin meat on a stone table-top grill;
served w oven-roasted rosemary potatoes,*

3 dipping sauces: tomato chutney, harissa aioli & peppercorn sauce

&

CHICKEN SAVOYARDE *G*f*

*tender chicken breast in creamy mushroom sauce
w/ red onions, tomato, jambon cru, Cognac demi-glace,
baked w/ a variety of Alpine cheeses,
served w/ parsnip purée*

&

RAVIOLES DU ROYANS *veg*

*mini ravioli, filled w/ Comté,
in Beaufort basil pesto cream sauce & green peas*

ON THE SWEET SIDE

SMORGASBOARD OF FRENCH ALPINE BISTRO DESSERTS

FONDUE AU CHOCOLAT

CARAMALIZED BREAD PUDDING & WHITE WINE POACHED PEAR

SOFT CHESTNUT CAKE *G*f*

DESSERT CRÊPES

PURE LOVE

MIDNIGHT IN PARIS

THE BIG APPLE

SCHOKOLADEPALATSCHINKE

detailed dessert descriptions are listed in the back of the event menu booklet

the good life

all items are served family-style

MÉNAGE À TROIS

ESCARGOTS EN BRIOCHE

*escargots, sautéed w/ garlic butter, tomato concassée,
pastis & toasted brioche*

&

HARICOTS VERTS & AGED PARMESAN *veg Gf*

*French green beans, baby arugula,
candied walnuts, shaved aged parmesan,
truffle vinaigrette*

&

BROUILLADE DE TRUFFES *veg*

*eggs w/ black truffles,
served w/ buttered brioche toast*

FRENCH ALPINE BISTRO HIGHLIGHTS

FONDUE AU FROMAGE

*fondue is prepared gluten-free & vegetarian
melted Gruyère, Vacherin, Beaufort, Comté, white wine, Kirsch
served w/ apples, crispy baguette & salami*

TREAT YOURSELF: ADD FRESHLY SHAVED BLACK TRUFFLES *M/P*

gluten-free bread available

&

TRUFFLE GNOCCHI FLETTE

black truffle potato gnocchi, caramelized onions & melted Gruyère

&

STEAK A LA PLANCHA *Gf*

*cook: tender sliced sirloin meat on a stone table-top grill;
served w oven-roasted rosemary potatoes,
3 dipping sauces: tomato chutney, harissa aioli & peppercorn sauce*

LA DOLCE VITA

SMORGASBOARD OF FRENCH ALPINE BISTRO DESSERTS

FONDUE AU CHOCOLAT

CARAMALIZED BREAD PUDDING & WHITE WINE POACHED PEAR

SOFT CHESTNUT CAKE *Gf*

DESSERT CRÊPES

PURE LOVE

MIDNIGHT IN PARIS

THE BIG APPLE

SCHOKOLADEPALATSCHINKE

detailed dessert descriptions are listed in the back of the event menu booklet

let's get together

all items are served family-style

HORS D'OEUVRES

passed or stationary during cocktail reception

ROASTED CAULIFLOWER BLISS *Gf veg*

CHICKEN LIVER MOUSSE TARTINE

w/ pickled shallots

SOUP OF THE DAY *veg*

(Chef's Choice)

STARTERS FOR THE TABLE

FOIE GRAS AU TORCHON

*Hudson valley foie, flavored w/ Sauternes,
served w/ crispy baguette, lingonberry & port wine compote
gluten-free bread available*

&

BELGIUM ENDIVE SALAD *veg Gf*

*radicchio, baby arugula, candied walnuts, pear, blue cheese,
creamy balsamic vinaigrette*

&

CHÈVRE CHAUD *veg*

*baked local goat cheese, topped w/ truffle honey & rosemary,
served w/ crispy baguette
gluten-free bread available*

FRENCH ALPINE BISTRO HIGHLIGHTS

WIENER SCHNITZEL

*pork schnitzel, potato & mâche salad
w/ pumpkin seeds & Austrian pumpkin seed oil dressing*

&

CROUTE AUX MORILLES *veg*

*Signature Dish from the French Alps
bread, white wine, caramelized onions, cheese crust, soft egg, creamy morel mushroom sauce*

&

BOEUF BOURGUIGNON

*beef braised in red Burgundy, carrots, celery & herbs de Provence,
served over buttered pappardelle w/ parsley*

ON THE SWEET SIDE

SMORGASBOARD OF FRENCH ALPINE BISTRO DESSERTS

FONDUE AU CHOCOLAT

**CARAMALIZED BREAD PUDDING
& WHITE WINE POACHED PEAR**

DESSERT CRÊPES

MIDNIGHT IN PARIS

THE BIG APPLE

detailed dessert descriptions are listed in the back of the event menu booklet

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all items are served family-style

HORS D'OEUVRES

passed or stationary during cocktail reception

ASSORTED SAVORY CRÊPE ROLLS
BAKED GARLIC PARMESAN POTATO WEDGES *Gf*
OLIVE TAPENADE ON CROSTINI *veg*

STARTERS

FONDUE AU FROMAGE

fondue is prepared gluten-free & vegetarian
melted Gruyère, Vacherin, Beaufort, Comté, white wine, Kirsch
served w/ apples, crispy baguette & salami

TREAT YOURSELF: ADD FRESHLY SHAVED BLACK TRUFFLES *M/P*
gluten-free bread available

&

CHARCUTERIE BOARD & FOIE GRAS AU TORCHON

Rosette de Lyon salami, speck, lomo, house-made chicken liver pate,
served w/ crispy baguette

foie gras au torchon, flavored w/ sauternes,
served w/ toasted brioche

&

SALADE MONTAGNARDE

Gf

butter lettuce, tomatoes, local smoked sausage,
artisan cheese & garlic croutons

ENTREES

WILD MUSHROOM RISOTTO

Gf

assorted wild mushroom risotto,
topped w/ black truffle sauce

&

TRUFFLE GNOCCHI FLETTE

Gf

black truffle potato gnocchi, caramelized onions & melted Gruyère

&

STEAK A LA PLANCHA

Gf

cook: tender sliced sirloin meat on a stone table-top grill;
served w oven-roasted rosemary potatoes,
3 dipping sauces: tomato chutney, harissa aioli & peppercorn sauce

ENJOY EVERY MOMENT

SMORGASBOARD OF FRENCH ALPINE BISTRO DESSERTS

FONDUE AU CHOCOLAT

CARAMALIZED BREAD PUDDING
& WHITE WINE POACHED PEAR

SOFT CHESTNUT CAKE *Gf*

DESSERT CRÊPES

PURE LOVE

MIDNIGHT IN PARIS

THE BIG APPLE

SCHOKOLADEPALATSCHINKE

detailed dessert descriptions are listed in the back of the event menu booklet

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HORS D'OEUVRES

passed or stationary during cocktail reception

GOAT CHEESE W/ LEMON-THYME HONEY
on crostini

MINI BEEF BURGERS

w/ tomatoes, pickled jalapenos & shiitake mushroom "Buns"

BAKED GARLIC PARMESAN POTATO WEDGES *Glf veg*

FOLLOWED BY

FONDUE AU FROMAGE

fondue is prepared gluten-free & vegetarian

*melted Gruyère, Vacherin, Beaufort, Comté, white wine, Kirsch
served w/ apples, crispy baguette & salami*

TREAT YOURSELF: ADD FRESHLY SHAVED BLACK TRUFFLES M/P
gluten-free bread available

CHOICE OF ENTREES

CROUTE AUX MORILLES *veg*

Signature Dish from the French Alps

bread, white wine, caramelized onions, cheese crust, soft egg, creamy morel mushroom sauce

or

SAFFRON SEA SCALLOPS *Glf*

*charred Maine scallops, served w/ roasted cherry
tomatoes, saffron lemon-butter sauce, basil & microgreens*

or

SALADE DE MAGRETS DE CANARD *Glf*

*haricots verts, house cured duck breast, candied walnuts, baby arugula,
black truffle vinaigrette, served w/ freshly shaved black truffles*

or

BRAISED BEEF CHEEKS ROSSINI *Glf*

*15 hour braised beef cheeks, truffle red wine reduction, glazed carrots,
mashed potatoes, topped w/ foie gras*

ON THE SWEET SIDE

SMORGASBSBOARD OF FRENCH ALPINE BISTRO DESSSERTS

FONDUE AU CHOCOLAT

**CARAMALIZED BREAD PUDDING
& WHITE WINE POACHED PEAR**

SOFT CHESTNUT CAKE *Glf*

DESSERT CRÊPES

PURE LOVE

MIDNIGHT IN PARIS

THE BIG APPLE

SCHOKOLADEPALATSCHINKE

detailed dessert descriptions are listed in the back of the event menu booklet

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HORS D'OEUVRES

passed or stationary during cocktail reception

CHICKEN LIVER MOUSSE TARTINE

w/ pickled shallots

TOMATO BRUSCHETTA *veg*

SPECK WRAPPED IN BREAD STICK

FOLLOWED BY

FONDUE AU FROMAGE

fondue is prepared gluten-free & vegetarian

*melted Gruyère, Vacherin, Beaufort, Comté, white wine, Kirsch
served w/ apples, crispy baguette & salami*

TREAT YOURSELF: ADD FRESHLY SHAVED BLACK TRUFFLES M/P

gluten-free bread available

CHOICE OF ENTREES

THE BLACK & WILD *veg*

*wild mushrooms in white wine cream sauce,
topped w/ freshly shaved black truffles*

or

STEAK AU POIVRE *G&f*

*served w/ roasted brussels sprouts,
pecans, bacon & cranberries*

or

CHICKEN SAVOYARDE *G&f*

*tender chicken breast in creamy mushroom sauce
w/ red onions, tomato, jambon cru, Cognac demi-glace,
baked w/ a variety of Alpine cheeses,
served w/ parsnip purée*

or

TRUFFLE GNOCCHI FLETTE

*black truffle potato gnocchi, caramelized onions
& bacon, melted Gruyère cheese*

ON THE SWEET SIDE

SMORGASBSBOARD OF FRENCH ALPINE BISTRO DESSSERTS

FONDUE AU CHOCOLAT

CARAMALIZED BREAD PUDDING & WHITE WINE POACHED PEAR

SOFT CHESTNUT CAKE *G&f*

DESSERT CRÊPES

PURE LOVE

MIDNIGHT IN PARIS

THE BIG APPLE

SCHOKOLADEPALATSCHINKE

detailed dessert descriptions are listed in the back of the event menu booklet

joie de vivre

AMUSE BOUCHE

WARM MELON WRAPPED IN SPECK

served w/ balsamic reduction

STAIRWAY TO HEAVEN

starters

FOIE GRAS AU TORCHON

gingerbread crumble, lingonberry & port wine compote

or

ROASTED BEETS *Gf* *vegan*

*frisée, oranges, fennel, blood orange dressing,
topped w/ pomegranate & burrata cheese*

or

SMOKED STEAK TARTARE

*finely chopped sirloin, served w/ quail egg,
roasted white truffle parmesan potatoes, frisée & crostini*

ENTREES

SAFFRON SEA SCALLOPS *Gf*

*charred Maine scallops, served w/ roasted cherry tomatoes,
saffron lemon-butter sauce, basil & microgreens*

or

BRAISED BEEF CHEEKS *Gf*

*red wine reduction, glazed salsify & carrots,
served over whipped potatoes*

or

RACK OF LAMB

thyme roasted Colorado lamb chops, Provençal risotto, red wine jus

or

FONDUE AU FROMAGE

fondue is prepared gluten-free & vegetarian

*melted Gruyère, Vacherin, Beaufort, Comté, white wine, Kirsch
served w/ apples, crispy baguette & salami*

TREAT YOURSELF: ADD FRESHLY SHAVED BLACK TRUFFLES *M/P*

gluten-free bread available

(2-PERSON MIN. ORDER)

INTERMEZZO

LEMON SORBET

champagne, mint.

THE SHOW MUST GO ON!

FONDUE AU CHOCOLAT

*served w/ strawberries, bananas, pain perdu & marshmallows
for your dipping pleasure*

or

MIDNIGHT IN PARIS

crème brûlée crêpe w/ suzette style custard & crispy caramel

or

CARAMALIZED BREAD PUDDING & WHITE WINE POACHED PEAR

*Served w/ Walnut Almond Streusel, vanilla Bean Ice Cream,
Crème Anglaise & Berry Coulis*

alpine love affair

AMUSE BOUCHE

smoked salmon Gougeres, lemon-dill crème fraîche & caviar

SOUP

WINTER SQUASH VELOUTE *vegan*
coconut milk & ginger

STARTERS

BELGIUM ENDIVE SALAD *Glf*
radicchio, baby arugula, candied walnuts, pear, blue cheese, creamy balsamic vinaigrette

or

TRUFFLE GNOCCHI FLETTE *Glf veg*
black truffle potato gnocchi, caramelized onions & melted Gruyère

or

FOIE GRAS AU TORCHON
gingerbread crumble, lingonberry & port wine compote

or

ROASTED CAULIFLOWER BLISS & SHISHITO PEPPERS *vegan Glf*
cauliflower dip with coriander, cumin, sesame, lemon zest, oregano & EVOO

ENTREES

PAN SEARED ARCTIC CHAR FILET *Glf*
lemon caper sauce served w/ classic Riz Pilaf

or

CROUTE AUX MORILLES *veg*

Signature Dish from the French Alps

bread, white wine, caramelized onions, cheese crust, soft egg, creamy morel mushroom sauce

or

FONDUE AU FROMAGE

fondue is prepared gluten-free & vegetarian
melted Gruyère, Vacherin, Beaufort, Comté, white wine, Kirsch served w/ apples, crispy baguette & salami

TREAT YOURSELF: ADD FRESHLY SHAVED BLACK TRUFFLES M/P

gluten-free bread available

(2-PERSON MIN. ORDER)

or

BRAISED BEEF CHEEKS ROSSINI *Glf*

15 hour braised beef cheeks, truffle red wine reduction, glazed carrots, mashed potatoes, topped w/ Foie Gras

LA FINALE

MIDNIGHT IN PARIS

crème brûlée crêpe w/ Suzette style custard & crispy caramel

or

FONDUE AU CHOCOLAT

served w/ strawberries, bananas, pain perdu & marshmallows

or

BLEEDING HEART CAKE

served with crème Anglaise, strawberries, whipped cream, berry coulis & vanilla bean gelato

fête - le premier

AMOUSE BOUCHE

SCALLOP CARPACCIO

w/ mango & ginger-chive pesto

for our vegan guests

ROASTED CAULIFLOWER PASTE vegan Gf

w/ Moroccan spices, sesame, lemon, EVOO, pickled carrots, gluten-free crackers

for our little guests

ROASTED POTATO WEDGES & TARTARE SAUCE veg Gf

STAIRWAY TO HEAVEN

SALADE DE MAGRETS DE CANARD AUX TRUFFES Gf

*haricots verts, house cured duck breast, candied walnuts,
baby arugula, black truffle vinaigrette, served w/ freshly shaved black truffles*

or

SMOKED SALMON & WARM LENTIL SALAD veg Gf

*egg parfait at 63° celsius, smoked salmon, warm lentil salad,
served w/ parmesan cream*

or

PAN SEARED FOIE GRAS

beetroot & apples, fig chutney, served w/ brioche toast

or

QUINOA BLISS veg Gf

avocado, bell peppers, cherry tomatoes, fava beans & sesame lemon dressing

FONDUE COURSE

FONDUE AU FROMAGE

fondue is prepared gluten-free & vegetarian

*melted Gruyère, Vacherin, Beaufort, Comté, white wine, Kirsch
served w/ apples, crispy baguette & salami*

TREAT YOURSELF: ADD FRESHLY SHAVED BLACK TRUFFLES M/P

gluten-free bread available

ENTREES

LAMB SHANKS

*braised red wine lamb shank w/ rosemary,
served w/ winter root vegetable puree*

or

STEAK A LA PLANCHA Gf

*cook: tender sliced sirloin meat on a stone table-top grill;
served w oven-roasted rosemary potatoes,*

(2-PERSON MIN. ORDER)

3 dipping sauces: tomato chutney, harissa aioli & peppercorn sauce

or

WILD MUSROOM RISOTTO vegan

assorted wild mushroom risotto, topped w/ black truffle sauce

INTERMEZZO

LEMON SORBET vegan Gf

ON THE SWEET SIDE

FONDUE AU CHOCOLAT

(2-PERSON MIN. ORDER)

CARAMALIZED BREAD PUDDING & WHITE WINE POACHED PEAR

DESSERT CRÊPES

MIDNIGHT IN PARIS

CLASSIC NUTELLA

detailed dessert descriptions are listed in the back of the event menu booklet

fête - le deuxieme

AMOUSE BOUCHE

CRAB CAKE & CAVIAR

classic celery root remoulade w/ lemon

for our vegan guests

ROASTED CAULIFLOWER PASTE vegan Gf

w/ Moroccan spices, sesame, lemon, EVOO, pickled carrots, gluten-free crackers

SOUP OF THE EVENING

porcini mushrooms, roasted winter squash, served w/ truffle emulsion veg Gf

STAIRWAY TO HEAVEN

FOIE GRAS AU TORCHON

gingerbread crumble, lingonberry & port wine compote

or

BLACK TRUFFLE LOBSTER SALAD veg Gf

*endive & granny smith salad w/ sundried tomato relish,
topped w/ shaved truffles*

or

SAFFRON SEA SCALLOPS

*charred Maine scallops, served w/ roasted cherry tomatoes,
basil, saffron lemon-butter sauce & microgreens*

or

QUINOA BLISS veg Gf

avocado, bell peppers, cherry tomatoes, fava beans & sesame lemon dressing

FONDUE COURSE

FONDUE AU FROMAGE

fondue is prepared gluten-free & vegetarian

*melted Gruyère, Vacherin, Beaufort, Comté, white wine, Kirsch
served w/ apples, crispy baguette & salami*

TREAT YOURSELF: ADD FRESHLY SHAVED BLACK TRUFFLES M/P

gluten-free bread available

ENTREES

BLANQUETTE DE VEAU AUX MORILLES

*veal stew w/ carrots, onions, white wine, creme fraiche, thyme, morel sauce,
served w/ fine parsnip mousseline puree*

or

TRUFFLE GNOCCHI FLETTE veg

black truffle potato gnocchi, caramelized onions & melted Gruyère cheese

or

HALIBUT CONFIT

*marinated in olive oil, roasted honey thyme, garlic,
served w/ eggplant caviar & a citrus vinaigrette*

or

SIRLOIN STEAK ROSSINI

*foie gras, black truffle, toasted brioche, madeira demi-glace,
topped w/ black truffles & served w/ rosemary garlic roasted potatoes
*vegan entree option available**

INTERMEZZO

LEMON SORBET & MINT & VODKA

vegan Gf

ON THE SWEET SIDE

FONDUE AU CHOCOLAT

(2-PERSON MIN. ORDER)

MIDNIGHT IN PARIS

SOFT CHESTNUT CAKE Gf

vegan dessert option available

detailed dessert descriptions are listed in the back of the event menu booklet

Elevate your cocktail hour with our extensive variety of passed or stationary hors d'oeuvres

ASSORTED SAVORY CRÊPE ROLLS

SPECK WRAPPED BREAD STICK

CHICKEN LIVER MOUSSE TARTINE, PICKLED SHALLOTS

MINI BEEF BURGERS W/ TOMATOES, PICKLED JALAPENOS & SHIITAKE MUSHROOM "BUNS"

CARROT GINGER SOUP, TOPPED W/ COCONUT CREAM

TOMATO BRUSCHETTA

BAKED GARLIC PARMESAN POTATO WEDGES

OLIVE TAPENADE CROSTINI

ROASTED CAULIFLOWER BLISS

GOAT CHEESE W/ LEMON-THYME HONEY ON CROSTINI

For private events, we are happy to prepare for our little guests upon request

CRÊPES, FILLED W/ HAM & SWISS CHEESE

GRILLED CHEESE SANDWICHES W/ CREAMY TOMATO SOUP

HOME-MADE BREADED CHICKEN TENDERS,

SERVED W/ CRISPY POTATOES & HONEY MUSTARD DIPPING SAUCE

SPAGHETTI CARBONARA

THE CLASSIC MAC 'N CHEESE

Children are Cheese Fondue aficionados.

We, however, recommend it for them without the truffles.

FRENCH ALPINE BISTRO DESSERTS

detailed descriptions

FONDUE AU CHOCOLAT

*served w/ strawberries, bananas, pain perdu
& marshmallows for your dipping pleasure*

**CARAMALIZED BREAD PUDDING
& WHITE WINE POACHED PEAR**

*served w/ walnut almond streusel, vanilla bean ice cream,
crème anglaise & berry coulis*

MOELLEUX À LA CHATAIGNE 

soft chestnut cake, salty caramel gelato ice cream

DESSERT CRÊPES

MIDNIGHT IN PARIS

*crème brûlée crêpe w/ suzette style
custard & crispy caramel*

PURE LOVE

sugar, butter, lemon crêpe

CLASSIC NUTELLA

*served w/ vanilla bean ice cream
& strawberries or bananas*

THE BIG APPLE

*crêpe w/ caramelized apples, cinnamon,
topped w/ crunchy almond walnut streusel,
vanilla bean ice cream & Calvados*

SCHOKOLADEPALATSCHINKE

*chocolate crêpe, filled w/ chocolate
ganache, dulce de leche, strawberries
& bananas*

Any of the following vegetarian, vegan & gluten-free dishes can be included

Gf *vegan* **ROASTED CAULIFLOWER BLISS**
*cauliflower dip with coriander, cumin,
sesame, lemon zest, oregano & EVOO*

BELGIUM ENDIVE SALAD
Gf *veg* *radicchio, baby arugula,
candied walnuts, pear, blue cheese,
creamy balsamic vinaigrette*

Gf *vegan* **ROASTED BEETS**
*frisée, oranges, fennel, blood orange dressing,
topped w/ pomegranate & burrata cheese*

Gf *vegan* **QUINOA BLISS**
*avocado, bell peppers, cherry tomatoes,
fava beans & sesame lemon dressing*

ORANGE & RADDISH SALAD
Gf *vegan* *lemon EVOO dressing,
topped w/ roasted almonds*

HARICOTS VERTS & AGED PARMESAN
Gf *veg* *French green beans, baby arugula,
candied walnuts, shaved aged parmesan
truffle vinaigrette*

GRILLED VEGETABLES 'A LA PLANCHA'
Gf *vegan* *assortment of seasonal vegetables,
cooked by our vegan & vegetarian guests on a
stone table-top grill, served w/ delicious
vegan dipping sauces & roasted potatoes*

BLACK & WILD CRÊPE *veg*
*wild mushrooms in white wine cream sauce,
topped w/ freshly shaved black truffles
(gluten-free option available)*

RAVIOLES DU ROYAN *Gf*
*mini ravioli, filled w/ Comté, in Beaufort
basil pesto cream sauce & green peas*

BROUILLADE DE TRUFFES *veg*
*eggs with black truffles,
served w/ buttered brioche toast
(gluten-free option available)*

BLACK TRUFFLE RISOTTO *Gf* *veg*
*arborio rice w/ aged parmesan,
topped w/ freshly shaved black truffles*

ASSORTED VEGETABLE LASAGNE *veg*
*zucchini, eggplants, yellow squash & carrots,
home-made marinara sauce, topped w/ parmesan
(can be prepared vegan)*

FONDUE AU FROMAGE A LA TRUFFE
*deluxe cheese fondue: melted Gruyère, Comté,
Beaufort Vacherin, white wine & kirsch,
served w/ apples, salami & crispy bread
topped w/ freshly shaved black truffles
(fondue is prepared gluten-free)*

WINTER SQUASH VELOUTE
coconut milk & ginger *Gf* *vegan*