FRENCH

ABOYER

BRASSERIE

Wednesday September 14, 2022

Passed

Warm Gougeres Cheese Puffs

1st Course:

Foie Gras Raviolo, Double Reduced Truffle Chicken Broth

2017 Lafleur Mallet, Sauternes

2nd Course:

Thyme Crusted Filet of Grand Banks Swordfish, Thyme Dressed Cherry Tomatoes, Champagne Stone Ground Mustard Beurre Blanc

2020, Emile Beyer, Pinot Blanc, Alsace

3rd Course:

Beef En Croute, Haricot Vert, Pomme Puree, Port wine Truffle Sauce

2018 Bourgogne, Pinot Noir, Domaine Lebreuil, France

4th Course:

Croustillant of Fresh Local Peach

Deconstructed Peach Cobbler with House Spun Vanilla Ice Cream