

*Cream of watercress, in aspic cocktails,
with a seaweed waffle*



*Langoustine maki with red sorrel, kabu turnip
and marinated radish with citrus fruits*



*Small chanterelle mushrooms with apricots,
risotto style organic spelt*



*Salmon from "Cherbourg" scented with verbena,
French peas*



*Young pigeon raised in "Touraine" in a cereal
crust with foie gras, cherry chutney and
pomegranate juice*



Sheep curd and olive, cucumber jelly



*Paris-Brest with hazelnuts from « Piémont »
served with Arabica coffee and lime ice cream*



Coffee, tea & petits fours

*Eric Briffard, Executive Chef,
Meilleur Ouvrier de France*

Lucien Gautier, Pastry Chef

Jeff Leatham, Artistic Director

*Eric Beaumard,
Director of Two-Sar Restaurant "Le
Cinq"*

Wines

*Puligny-Montrachet,
Carillon 2010*

*Nuit Saint-Georges 1^{er} cru,
Aux Thorey,
domaine Duband 2005*