

Café Chanson Pairing Dinner



FRENCH WINE & FOOD PAIRING

COURSE 1 • NIÇOISE SALAD

Arugula | Watercress | Heirloom Cherry Tomatoes
Herbed Fingerling Potatoes | Hericot Verts
Red Onion | Olive Blend | Soft Poached Egg
Seared Tuna | Charred Lemon Vinaigrette

COURSE 2 • LOBSTER BISQUE

Lobster | Cream | Tomato | White Wine | Herbs
Brandy | Chantilly Cream

COURSE 3 • CASSOULET

Confit Duck Leg | Great White North Beans
Nueske's Bacon Lardons | Andouille Sausage
Maple Syrup | Herbs | Bread Crumb Crust

COURSE 4 • TOURNEDOSE ROSSINI

Foie Gras | Filet Mignon
Truffle Whipped Potatoes
Black Berry Demi-Glace | Heirloom Carrots
Asparagus

COURSE 5 • GÂTEAU OPÉRA

Almond Sponge Cake | Coffee Syrup
Butter Cream | Grand Marnier
Chocolate Glaze

Monday
February 27