

JOHN & ALEXANDRA

DINNER MENU

AMUSE-BOUCHE

Tartelette aux Tomates Fumées

Filo, heritage tomatoes, smoked ricotta, basil lemon gel

ENTRÉE

Velouté D'Asperges et Estragon

seasoned crème fraîche, croutons, mustard seed caviar, asparagus tips, tarragon oil

PLAT

Pan Seared Duck Magret with Fig & Honey Glaze

brown butter celeriac purée, maple syrup glazed heirloom carrots, chive oil

DÉSSERT

Le Duo Pêche & Verveine

torched meringue, filo, peach verveine confit, vanilla mascarpone cream, pistachio crumble, verveine oil

FROMAGE

Langres A.O.C

Haute-Marne, Cow's Milk
