

II. A NIGHT IN PARIS

Mini Butter Croissants

Served with Herbs de Provence Crusted Beef Tenderloin

Brie with Apricot Chambord Coulis

Served with French Bread Slices

Roasted White Asparagus

Served with Almond Vinaigrette and topped with Goat Cheese

Scallops St Jacques

Served on a toasted Wonton

Wild Mushroom Palmiers

Served with White Truffle Aioli

Cognac Chicken Liver Pate

Served with French Bread

DESSERT

Crepes Suzette

Prepared to Order by Chef