


# AROUND *the* WORLD

Dinner Series with Jessica and Cierra

## French Menu

### SOUPE À L'OIGNON

 French 75


*Beurre Clarifié' - Sourdough Toast Point - Caramelized Sherry  
Wine Onion Confit - Tuile de Gruyère - Truffle Oil Drizzle*

### ESCARGOT VOLOVANT

 Sancerre


*Garlic Confit Escargot - Toasted Hazelnut Crunch - Chive Oil -  
Mirco Pea Shoots*

### FOIE GRAS POÊLÉ

 *Domaine Faiveley Bourgogne Rouge*

*Seared Foie Gras - Brioche French Toast - Cherry Gastrique -  
Pistachio Crumb - Frisée*


### RÉCOLTE DES POIRES

 *La Poire Jardin*

*Gin - St. Germain - Pear Juice - Honey Thyme Syrup - Bruleed Pear*


*Pear Composition - Pear Chips - Marcona Almonds - Chive Crème  
Fraiche - Comte - Frisée - Aged Pear-Balsamic Gastrique*

### MAGRET DE CANARD CROUSTILLANT

 *Marc Bonadieu Chateauneuf-du-Pape*

*Pan Seared Duck Breast - Truffle Potato Puree - Haricot Verts -  
Orange- Blueberry-Port Reduction - Potato Crisp*

### CRÈME BRÛLÉE

 *Kir Royale*

*Chocolate Crème Brûlée - Pistachio & Orange Bark -  
Pistachio Crème Drizzle*

