

# *Shiloh Manor Farm and The Polished Foxx*

*presents*

*Le Carte du Soir, le 13 avril 2024, 6 :00 pm*

## *Hors de l'œuvre*

*Asperges Sauce Gribiche, Beignets de Fleur du Courgettes*

Asparagus in a Dijon Gribiche sauce with lightly dusted and fried zucchini flowers

## *Le plat*

*Bouillabaisse*

Lobster, sea bass, black cod, mussels, shrimp & scallop in a fennel saffron fumet

*or*

*Magret du Canard a la Figue*

Duke breast in a caramelized fig sauce, served with sauteed potatoes and fresh peas

## *Le Fromage*

*Tomme à l'ancienne*

*Lou Pevre*

*Banon*

## *Le Dessert*

*Grand Charlotte de Framboises, Crème Glacée au Miel et aux Pistaches*

Classic French Charlotte cake served with homemade lavender honey ice cream & pistachio touille

*Le café et le thé*

