

*Boucher French Restaurant*  
*Dégustation Menu*

*Amuse-bouche*

*Roast snails in the shell, garlic & parsley butter*

*1<sup>st</sup> entrée*

*Garlic butter seared tiger prawn & scallop,  
pilaf rice, sugarloaf cabbage, black sesame seeds  
2019 Mader, Pinot blanc, Alsace, France*

*2<sup>nd</sup> Entrée*

*Classic Steak tartare  
2019 Saint Damian, Cotes du Rhone,  
Rhone Valley, France*

*1<sup>st</sup> Main*

*Roast rump of Milly Hill lamb, zucchini fritter, roast carrot  
puree, crisp prosciutto, salsa verde  
2019 Sainte Beatrice, Rose, Provence, France*

*2<sup>nd</sup> Main*

*Fillet of black Angus rump,  
roast green shallots, parsnip puree,  
glazed Dutch carrot, roast king mushroom  
2015 Chateau Tertre de Viaud,  
Cabernet / merlot, France*

*Dessert*

*Apple tarte tatin & vanilla ice cream  
2017 Baumard, Loire Valley, France  
\$95 food only  
\$135 with matching wines*

