

*Boucher French Restaurant*  
*Dégustation Menu*

*Amuse-bouche*

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

*1<sup>st</sup> entrée*

*Gravlax cured salmon, asparagus mousse,  
Fried polenta, walnut salad & honey mustard dressing*  
2019 Mader, Pinot blanc, Alsace, France

*2<sup>nd</sup> Entrée*

*Classic Steak tartare*  
2019 Saint Damian, Cotes du Rhone,  
Rhône 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*

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

*Dessert*

*Mille-Feuille of caramelised banana, passionfruit,  
vanilla cream & raspberry mousse*  
2017 Baumard, Loire Valley, France

\$95 food only

\$135 with matching wines