

*Boucher French Restaurant*  
*Dégustation Menu*

*Amuse-bouche*

*Roast Pacific oyster the shell,  
garlic & parsley butter*

*1<sup>st</sup> entrée*

*Beetroot, horseradish & dill cured salmon,  
grilled polenta, pickled red onion &  
beetroot, sour cream dressing*  
2021 Mader, Pinot Gris, Alsace, France

*2<sup>nd</sup> Entrée*

*Orange & soy pan seared quail breast, Roman gnocchi,  
white onion cream, Brussel sprouts & pickled carrot*  
2022 Terre a Terre, Rose,  
Piccadilly Valley, SA

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

*Roast fillet of pork wrapped in prosciutto, braised pork belly,  
parsnip puree, cheese croquette, roast finger fennel & radish*  
2016 Chateau des Labourons, Beaujolais

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

*Bavette of black Angus beef, cauliflower puree,  
crisp potato & mushroom ragout, roast Dutch carrot &  
Brussel sprout, Béarnaise sauce*  
2019 Saint Damian, Cotes du Rhône, France

*Dessert*

*Mixed berry salad, French toasted cinnamon Brioche,  
chestnut cream*  
2019 Domaine Cauhape, Jurancon, France

\$110 food only

\$155 with matching wines

