

*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*  
2019 Louis Latour, Chardonnay Viognier,  
Rhone Valley, France

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

*Roast rump of Milly Hill lamb, soft polenta, celeriac,  
roast pickling onion & roast Dutch*  
2021 Château Du Bluizard,  
Côtes Du Brouilly, Beaujolais, France

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

*Roast fillet of black Angus beef, sautéed mushrooms,  
roast Brussel sprouts, roast cauliflower puree,  
Dauphinoise potato & red wine jus*  
2022 Saint Damian, Côtes du Rhône, France

*Dessert*

*Apple tarte Tatin & vanilla ice cream*  
2018 Chateau Suduiraut, Sauterne, France

\$110 food only

\$155 with matching wines

