

**17 Course French Menu**  
**JP Fine Foods LLC**

**Hors d'oeuvre (appetizer)**

Blue Point Oysters | Mignonette

**Savoureux**

Welsh Rarebit

**Potage (soup)**

Bouillabaisse | Lobster | Mussels | Clams | Saffron Orange Fennel Broth Poured Table Side

**Oeufs (eggs)**

Deviled quail eggs | Ossetra Caviar

**Buffet Froid (Cold Buffet)**

D'Artagnan Pâté de Campagne, Country-Style Pâté | Cornichons | Dijon | Baguette

**Poisson (fish)**

Sole Veronique | White Grapes | Vermouth Tarragon Beurre Blanc

**Farineaux (pasta)**

Sweet Potato Gnocchi | Sage Oil

**Entree**

Hudson Valley Duck Foie Gras Torchon | Cherry Balsamic Demi Glaze

**Sorbet**

Raspberry Sorbet | Champagne

**Roti (roast)**

D'Artagnan Roasted Quail | Red Wine A Jus | Arugula | Frisee | Pear | Champagne Vinaigrette

**Relève (meat course)**

Cardamon Rubbed Grilled Lamb Chop | Carrot Ginger Puree | Mint Oil | Pomegranate Reduction

**Legumes (Vegetable)**

Sautéed Ramps | Fava | Fiddlehead | Morel

**Salades**

Petit Nicoise | Boston Lettuce | Cherry Tomato | Radish | Haricots Verts | Sherry Vinaigrette

**Desservir (Clear the Table)**

Fruits and Nuts

**Formal (Cheese)**

Chefs Choice Local Artisan

**Entremets (Dessert)**

Chocolate Soufflé

**Cafe**