

# **Georges Perrier @ Heirloom Restaurant**

## **TASTE**

**Tartar of November Oyster  
Chopped farm egg/ American salmon caviar**

### **1<sup>st</sup> Course**

**Mussel Soup perfumed with saffron  
Lemon thyme/ shallots/ vermouth/ bay laurel**

### **2<sup>nd</sup> Course**

**Scallop & Shrimp mousse with Maine Lobster  
Sea Urchin cream/ Black Morels**

### **Entrees**

#### **choice of**

**Medallion of Venison – Sauce Grand Venuer  
Chestnuts/ lardon/ cranberry compote/ celery root**

**Roast Pigeon with Foie Gras  
Mushroom Cannelloni/ Madeira/ cabbage confit**

### **Salad**

**Organic Baby Mache  
First pressed walnut oil/ white balsamic**

### **Sweet Finish**

**Terrine Glace' Grand Marnier  
Raspberry coulis/ Fall fruit/ Tuile**