

Georges Perrier @ Heirloom Restaurant

TASTE

Tartar of November Oyster
Chopped farm egg/ American salmon caviar

1st Course

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

2nd Course

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

Entrees choice of

Medallion of Venison – Sauce Grand Vener
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