

18 EIGHTY

Grazing Menu – Sample Nine Course Menu

AMUSE BOUCHE

CANNELONI OF SPICED MUSSELS,
RED PEPPERS AND MESCLUN SALAD

ROAST FOIE GRAS WITH CONFIT NECK
AND APPLES

CURED EPIGRAM OF LAMB
IN SUET

BOUDIN BLANC
"A NOTRE FAÇON"

FILLET OF FRENCH RABBIT,
BRAISED RED CABBAGE, BABY ONIONS

A SELECTION OF FRENCH CHEESE

CHOC-ICE

EMPHASIS ON APPLE