


Au Petit Salut
French Restaurant

World Gourmet Summit Feature Activity Brunch Menu
13 April 2008

French Regional Cuisine, Boutiques Wine's and "Live" Jazz

Apéritif

Blanquette de Limoux NV Domaine Delmas

Station One

Raviolis of Fresh Goat Cheese with Olive Oil and Basil

Tartare of Ocean Trout

Steamed White Asparagus with Mousseline Sauce

Warm Mini Cheese Tart with "Comté" Cheese

« Choucroute de Poisson » Mixed Fish with Cabbage Braised in White Wine

Jurançon Sec Cauhapé 2004

Arbois Chardonnay Rolet 2003

Station Two

« Plateau de Charcuteries » French Cold Cuts

Braised Waygu Beef Cheeks in Red wine

Cassoulet with Duck Confit

"Navarin" Lamb Stew in Tomato and white wine

Braised Kurobuta Pork Cheeks

Gratin of Potatoes

Coteaux du Languedoc Esprit de Font de Caude 2002 , Chabanon

St Chinian La Madura Grand Vin 2001

Station Three

Roasted Pears with Fourme d'Ambert Cheese

18th Month Age Comté and Tomme de Savoie

Jurançon Sec Cauhapé 2004

Arbois Chardonnay Rolet 2003

Arbin Mondeuse Magnin 2004

Station Four

Petit Gâteau "Opéra" Café/Chocolat

Cooked Mixed Berries with Black Currant Sorbet

Poached Pear in Red Wine

Mini Crème Brulée Infuse with Almonds

Dark Chocolate/Cherries Custards

Maury Mas Amiel 10 years Old

Arbin Mondeuse Magnin 2004

\$168++

American Express Card Members Enjoy 15% Savings on Feature Activity Menu