



"Taste of Northern California"

**French Dinner
Sample Menu**

Duck Mousse Pate with Port Wine Gelee

*Mesclun Salad with Truffled Fingerling Potatoes
(Mixed Baby Greens with Fingerling Potatoes and a Truffle Vinaigrette)*

*Hazelnut Crusted Filet Mignon Roast with Syrah Reduction
(Whole Beef Tenderloin with Syrah Butter Sauce)*

*Potato and Sweet Potato Gratin
(Layered Roasted Potatoes and Sweet Potatoes with Onions and Cream)*

*Braised Leeks
(Whole Leeks Oven Braised with Lemon Olive Oil)*

Andante Dairy Minuet with Local Honey and Chestnuts

*Flourless Dark Chocolate Mousse Cake
with Wild Berry Glaze (served on the side)*