

A French Summer Dinner

Hors D'oeuvres

Tuna Deviled Eggs

Confit Tuna, Dijon, Salmon Caviar

Country Paté on Sourdough

Cornichon, Grainy Mustard, Peppery Greens

Bella Bianca Crostini with Jambon de Bayonne and Nectarine

Caramelized Shallot and Thyme Puff Pastries with Chevre and Mushrooms

Mini cheese Gougeres with Steak Tartare, Porcini, and Capers

Salad

Summer Tomato Salade Provençale

Heirloom Tomatoes, Sungold Tomatoes, Beet Fromage Blanc,
Yellow Wax Beans, Endive, Shallot-Caper Vinaigrette

Main Course

Poulet Rôti

Brined and Roasted Farm Chickens with Morel
Mushroom Sauce Moutarde and Herb Salade

Roasted Black Cod

Summer Corn Beurre Blanc, Marinated Sungold Tomatoes

Seared Potato Pave with Crème Fraîche

Roasted Baby Carrots

Black Pepper and Thyme Honey, Almonds, and Herbs

Dessert

Stone Fruit Clafoutis

Almond Cream, Cognac Flambeed Apricots, Mint