



Hillsborough Bailliage
Confrérie de la Chaîne des Rôtisseurs
December 5th 2015 - JW Marriott

Menu

Reception

Kushi Oysters, house mignonette
Foie Gras en Torchon, brioche, Anjou pear confit
Brandt steak Tartar
Charcuterie, warm olives, house pickles

First Course

Slow Roast 38 North Duck Breast
Confit, parsnip puree, candied hazelnuts, port reduction

Second Course

Broiled Maine Lobster, American Caviar
Butternut squash bisque

Third Course

Bone Marrow Crusted Bison Tenderloin
Roasted coke farms, baby beets, turnips, rainbow carrots

Cheese Course

Cypress Grove Midnight Moon and Humbolt Fog
Salad de mache, vinegar de jerez, truffle honey

Dessert

Flourless chocolate cake, brulee, salted pretzel crunch