

FARMGATE *Restaurant Showcase Dinner*

Classic French Cuisine

Friday May 16th

MENU

Accompanying beverage

Premiere course

Selection of Hors d'oeuvres:

- ❖ beef tartare
- ❖ Alsace tarte with gruyère
- ❖ Pissaladière
- ❖ local KVO olives
- ❖ Salmon rillettes
- ❖ chicken liver paté

French Martini
Tara Distillery vodka

Deuxime cours

Warmed asparagus en croute with tarragon hollandaise

French Connection Cocktail
Tara Distillery Poitin and Jervis Bay
Distilling amaretto

Troisime cour

Selection of local seafood cooked en papillote (baked in parchment)

French Pearl Cocktail
Tara Distillery gin and absinthe (Pernod)

Quatrim cours

Coq au vin blanc

Boulevardier cocktail -
Tara Distillery Barrel-aged Gin, sweet
vermouth and Campari

Cinquime cours

Croquembouche

Limoncello

Tara Distillery Limoncello

Cours final - fromage

Selection of French and French style cheeses

Cafe or Tea

Rush Cafe (Bowral) or Tea Journey