



## **Chef Jacques Haeringer Sample Menus**

### **FALL FROLIC**

*Crêpe with chives*

stuffed with a duxelle of wild mushrooms, tomato coulis, Madeira sauce

*Fall Mesclun Salad*

*Roasted rack of lamb with herbs de Provence*

served with vegetable medley and tarragon sauce

*Individual Baked Alaska*

### **SPRING FLING**

*Warm asparagus on local Virginia country ham*

with gruyère cheese, capers and a quail egg

*Goat Cheese Salad w/Sesame Vinaigrette*

*Suprême of Alaska Salmon*

topped with pike mousse, beurre blanc

*Opera Cake*

### **WINTER WARMTH**

*Two Wild Salmon*

one smoked, the other marinated in dill

*French Roquefort Salad*

*Chateaubriand*

with assorted fresh vegetables, béarnaise sauce

*Warm chocolate tart*

### **LOBSTER EXTRAVAGANZA**

*Lobster Bisque*

*Lobster and Asparagus Salad*

with Vanilla Vinaigrette

*Lobster in a Sauternes Sauce*

*Chocolate Napoleon*