



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