

***Dinner will be served before the show***

**MISE EN BOUCHE**

**STARTER**

Homemade Pâté in a Pastry Crust, Pickles of Summer Fruits, Young Chicory Leaf, Pecan Nuts

-or-

Thin Slices of Veal, Vitello Tonnato Style, Raw Marinated Red Tuna, Caperberries, Parmigiano Reggiano

-or-

Smoked Salmon from "Fumaison", Tarama with Sea Urchin Coral

**MAIN COURSE**

Pan-Roasted Fillet of Veal, Mixed Summer Vegetables Cooked and Raw, Aioli Sauce, Gravy

-or-

Fillet of Seabass Steamed on a Bed of Lemon, Fennel Confit, Tomato Confit with Basil, Potato Gnocchi, Riviera Olives, Piquillo Pepper Sauce

**DESSERTS**

Iced Parfait, Peach filling, Vanilla flavored Chantilly Cream, Fresh Summer Fruits

-or-

Black Forest Cake with Chocalate Guajana 70%, Flavored with Tonka Beans

**DRINKS**

½ bottle of champagne per person, or other drinks with or without alcohol