

French Regional Dinner Series 2022 by Bistro St Jacques

The North West

Normandy, Brittany & The Loire Valley

Five-Course Menu 95, matching wines 85

Amuse Bouche

Galettes: Buckwheat crêpe with pork, fennel and soft fromage

Entrée

Moules au cidre: black South Australian mussels steamed in organic apple cider, leeks, celery & onion with baguette

Plat Principal

Canard sauce au Chinon: roast duck breast, cooked medium, sauce au Chinon, apple & potato gratin with hazelnut thyme crumb

Fromage

Pont l'Evêque: soft cow's milk cheese with apple, honeycomb, walnut & baguette

Dessert

Apple galette: apple tart with apple, lime & mint sorbet, caramel sauce, caramel crown