**Classic French Menu – 27. marts**

**First Course**

* Scallops "Coquilles St Jacques" with Comte cheese and parsley

**Second Course**

* Guinea Fowl breast, with morel stuffing, truffle sauce, and creamy mashed potatoes

**Third Course**

* “Choux au Craquelin" pastry puff, with whipped egg custard and rhubarb compote.

Here are some suggestions for wine pairing from your cellar:

* First Course: **Bordeaux Blanc, or Vintage Champagne**
* Second Course: **Northern Rhone Valley Hermitage, or Left Bank Bordeaux**
* Third Course: **Sauternes**

