



A · Y · S  
AT YOUR SERVICE  
FINE FOOD & CATERING

## Menu

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### Provence

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#### Soup

- Roasted Tomato Fennel Soup
- Fish Soup with Rouille Sauce
- Roasted Pumpkin Soup
- Summer Squash Soup

#### Salad

- Mache Salad with Extra Virgin Olive Oil and Lemon
- Field Green Salad with Figs Balsamic Reduction
- Watercress Salad with Artichoke, Mushroom and Crispy Bacon

#### Main Course

- Crispy Duck Leg Confit
- Grilled Beef Tenderloin with Rosemary
- Braised Beef Short Rib with Root Vegetable
- Braised Free Ranch Chicken Legs Basquaise
- Airline Chicken Breast with Fresh Tomato and Nicoise Olive
- Roasted Striped Bass with Ratatouille
- Seared Salmon with Fresh Herbs Crust
- Grilled Halibut with Pesto Sauce
- Seafood Bouillabaisse

#### Cheese

- Selection of French Cheese Platter with Fruits and Assorted Bread

#### Dessert

- Lemon Meringue Tart
- Valrhona Chocolate Mousse
- Fresh Fruit Salad
- Caramelized Apple Tart Tatin

#### Appetizer

- Summer Squash and Young Carrots Terrine
- Terrine of Tomato and Fresh Mozzarella
- Pissaladière (Onion Tart)

#### Starch

- Steamed Potatoes
- Roasted Baby Potatoes with Rosemary
- Soft Polenta
- Jasmine Rice

#### Vegetable

- White Beans Ragout Cassoulet
- Grilled Seasonal Vegetable
- Glazed Asparagus
- Provençal Ratatouille

