

FCC Fund Raising
Thursday April 28th

Spring Asparagus Soup with Fresh Morels and Shaved Serrano Ham

Poached Lobster with Sauternes, Ginger and Lime Sauce
(Creation Chef Gerard G& in Chateau de Versailles June 1982)

Medley of Lamb (Lamb chop, Medallion of lamb, confit of shoulder and lamb skewer), Gateau of Eggplant and Potato Gratin

Gerard's Chocolate Tart with A Tahitian Vanilla Ice-cream