



MERRILL HOUSE

\$60 DINNER

STARTER

Potage Dubarry | Cauliflower Velouté with Butter-Fried Croutons

Consommé Colbert | Chicken Consommé Garnished with
Diced Vegetables and Quail Eggs

MAIN

Braised Leek, Green Olive and Sultana Pissaladière | Open Faced Puff Pastry
Shell Topped with Sliced Almonds

Pan-Seared Yellow Perch Fillets Grenobloise | Brown Butter, Capers, Lemon and
Parsley, Saffron Potatoes

Fatty Duck Leg Confit | on Bean and Garlic Sausage Ragoût

Boeuf Bourguignon | Braised Enright Beef in Rich Red Wine Sauce with Pearl
Onions, Bacon Lardons and Button Mushrooms with Duchess Potatoes

DESSERT

Gâteau Basque | Pastry Cream and Cherry Jam Pie with Almond Crust

Crêpes Suzette | Simmered in an Orange and Caramel Syrup with Grand
Mariner and Crème Chantilly

Crème Arlequin | Vanilla Brûlée Custard Topped with Crème au Chocolat

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Countylicious
a celebration of culinary experiences

APRIL 12 - MAY 1, 2023



MERRILL HOUSE

\$8 OPTIONAL BREAD COURSE

HOUSE-MADE SOURDOUGH | with pink himilayan salted butter

\$20 OPTIONAL SECOND COURSE

Alsatian Caramelized Onion and Bacon Tart | with Gruyère and Greens

Moules Marinière | White Wine, Garlic and Parsley

Pickerel Quenelle Gâteau with Sauce Dieppoise | White Wine Cream with
Mussels and Shrimp

Chicken Liver Parfait | Scented with Cognac and Port