

## Chantal's Dinner with Friends

### Amuse Bouche

Oysters on the half shell  
*hot sauce, mignonette, lemon*

Cured Fish Platter

*hot smoked salmon, candied salmon, pickled herring, cold smoked salmon, squid jerky, pickles, chutney, capers*

### Starter

Pickarel cheeks & Frog's legs  
*seared, resting on barely, candied lemon glaze*

### Soup

Calde de Vert

*Portuguese collard greens, potato, crab, prawns, smoked sausage*

Portuguese Cod Cakes

*bacalhua, parsley & lemon*

### Palette Cleanse

Fresh spring roll

*brined shrimp, vermicelli, shadow benny, pickled carrots/cucumbers*

### Entrée

Stuffed Calamari

*Mushroom, chorizo, rice stuffed calamari, resting in roasted red peppers, topped with roquette*

### Main

Butter Poached Cod

*Resting on a turnip cake, charred scallions, bright fennel slaw*

### Dessert

Raspberry Tarts

*Great Grandmas light tarts with fresh whipped cream*

