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*The French Manor*

1990

INN X SPA

# Snowflake Soirée

**January**

**28th, 2024**

**4:00 PM**

ENJOY AN EVENING OF  
GOURMET CREATIONS BY  
OUR EXECUTIVE CHEF  
KEEGAN MARCHAND PAIRED  
WITH A SELECTION OF FINE  
WINES & LIVE JAZZ.  
RESERVATIONS REQUIRED

570.676.3244

50 HUNTINGDON DRIVE, NEWFOUNDLAND, PA  
WWW.THEFRENCHMANOR.COM

# Soiree Tasting Menu

\$159 Per Person (plus tax & service charge)

## Cocktail Hour 4-5 PM

Charcuterie Board of Local & Exotic Cheeses  
Sliced Cured Meats, Fresh Fruit & Preserves

Selection of Passed Canapés

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### Carpaccio de Betterave

Thinly Sliced Beets with Walnut, Orange Suprême, Roasted  
Garlic Oil, Butternut Ricotta Cheese, Blistered Grape and  
finished with a Ghiggeri's Orange Olive Oil

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Bisque de Courge Butternut à Poire Rôtie  
*Roasted Butternut & Pear Bisque, Garnished with  
Creme Fraîche, topped with Candied Walnuts*

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Arugula, Orange Supreme and Shaved Fennel Salad  
Dill, Mint, Orange Vinaigrette, Shaved Almonds

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### House-Made Sorbet

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### Lamb Lollipops

Pistachio Cream, Port Soaked Black Figs  
Mini Dutchess Potatoes

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Lemon Panko Dusted, Pan Seared Salmon  
Orange and Vanilla Saffron Cream. Almond Rice Pilaf

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Caramel Soaked Vanilla Bundt Cake Ala Mode