



June 7th, 2024

MENU CREATED BY FRENCH MANOR  
EXECUTIVE CHEF, KEEGAN MARCHAND

## FIRST COURSE

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LOBSTER CLAW & POCONO  
ORGANICS MICRO GREEN SALAD  
Pickled Shallot, Tossed in a Herb and Red Wine Vinaigrette

## SECOND COURSE

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SACCHETTI & CRISPY  
PANCETTA A LA VODKA

## THIRD COURSE

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BRAISED LEG OF LAMB  
Minted Snow Peas, 24 Hour Lamb Bordelaise

## FOURTH COURSE

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CHOCOLATE CUP  
Dark & White Chocolate Mousse Cup,  
Filled with Chocolate Cake, Fresh Berries  
and Topped with Chantilly Cream