

Samedi 3 Octobre 2020

Le Menu Canard

Pain de Campagne au Blé Entier
Whole Wheat Country Loaf, Cultured Butter

Chou-Rave Poêlé au Raifort
Seared Kohlrabi, Horseradish

Magret de Canard Entier Rôti, Prune
Whole Roasted Duck Breast, Fermented Plum

Chou Farçi
Stuffed Cabbage

Pavlova
Black Sesame Meringue, Preserved Strawberries, Rose-Scented Yogurt Mousse

Please turn over for plating instructions

Plating Instructions

A few items in your meal need to be assembled. We've color coded items that pair using a small sticker. Please follow the brief instructions below to ensure the best possible experience.

Bon Appétit!

Pain de Campagne au Blé Entier:

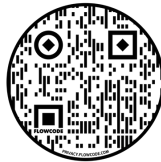
To reheat the following day, place directly on the oven rack at 350 degrees for 3-5 minutes. Serve warm or at room temperature.

Magret de Canard Entier Rôti & Chou Farçi :

Arrange stuffed cabbage in a straight line down the center of the plate. Fan duck breast to one side and drizzle the gastrique over it.

Pavlova:

Gently swirl the components of the "Yogurt Mousse & Strawberry Preserves" together. Place the black sesame meringue onto a plate. Spoon the yogurt and strawberry preserves into the center of the meringue, and finish with the strawberry juice.



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