

Samedi 7 Octobre 2020

Le Menu Gnocchi

Pain de Seigle Rustique Maison
Housemade 50% Dark Rye Bread, Cultured Butter

Salade de Chèvre, Pomme, Radicchio
Goat Cheese, Apple, Radicchio Salad

Gnocchi de Pommes de Terre, Champignons Sauvages,
Oignons Cipollini, Gouda Vieux
Potato Gnocchi, Foraged Mushrooms, Cipollini Onions, Aged Gouda

Chou Frisé Braisé
Braised Kale

Gâteau aux Fruits D'Automne, Raisins Secs au Rum,
Vieux Gouda, Glace au Chèvre
Apple Crème Fraiche Cake, Rum Raisins, Aged Gouda, Chèvre Ice Cream

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 Seigle Rustique Maison:

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

Gâteau aux Fruits D'Automne:

Chef recommends serving the gâteau at room temperature. Top with the chèvre ice cream and rum raisins, or enjoy it on the side.



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