

*Samedi 22 Août 2020*

# *Le Menu d'Été*

*Baguette Maison*

*Cultured butter*

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*Ferrine de Foie de Volaille*

*Chicken liver mousse, spring fennel salad, seasonal mostarda*

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*Poulet Rôti*

*Roasted Chicken, preserved lemon stuffing, picholine olives*

*Mélange de Légumes Fermiers*

*Mixed farmed vegetables*

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*Galette aux Fruits*

*Farragon puff pastry, seasonal fruits, buttermilk crème anglaise*

*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!*

## *Baguette Maison:*

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

## *Terrine de Foie de Volaille:*

*This dish is meant to be served chilled; chef recommends placing it in the fridge before serving. Smear the chicken liver mousse on a piece of baguette, and add a small amount of mostarda. Garnish with the spring fennel salad.*

## *Poulet Rôti / Mélange de Légumes Fermiers:*

*Place your desired amount of meat in center of the plate, and arrange the mixed vegetables around it. Use a spoon to contour the chicken with the jus provided. Chef recommends not oversaucing the chicken, as it may soften its crispy skin.*

## *Galette aux Fruits:*

*If desired, reheat the galette at 350 fahrenheit in the oven for 5 minutes. Allow 5-10 minutes to cool down. Serve with the buttermilk crème anglaise.*



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