

Samedi 14 Novembre

Le Menu Ris de Veau

Baguette Maison

Housemade Baguette. Cultured Butter

Soupe Gratinée à L'Oignon

French Onion Soup

Ris de Veau

Roasted Veal Sweetbreads, Lapsong Souchong Jus

Purée de Topinambour

Funchoke Purée

Tarte Tatin

Caramelized Apple Tart, Tahitian Vanilla Whipped Crème Fraîche

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

Soupe Gratinée à L'Oignon:

You will notice one container with the soup, and another (labeled the same) with bread and cheese. Chef recommends eating it as one, such as dipping the bread and cheese into the soup.

Ris de Veau & Purée de Topinambour :

While the two dishes come together, you may separate them if you please. Generously drizzle the jus over both items.



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