

Samedi 2 Janvier, 2021

Le Menu Rôti de Porc

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

Pâté de Campagne, Mostarda Maison
Country Style Pâté, House Mostarda

Rôti de Porc "Façon de Grand-mère"
Pork Roast "Grandmother's Way"

Chou Rôti, Carottes et Oignons
Roasted Cabbage, Carrots, and Pearl Onions

Fondant au Chocolat 64%
64% Chocolat Fondant, Tahitian Vanilla Whipped Crème Fraîche

A few items in your meal need to be assembled. We've color coded items that pair using a small sticker. Turn over for reheating instructions.



FOLLOW US

Reheating Instructions

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.

Rôti de Porc & Chou Rôti, Carottes et Oignons:

Remove all items from the containers and place them in an oven safe dish. Preheat oven to 350F and reheat for 15 minutes. The apple mustard jus can be heated on the stove on low heat until warm.

Fondant au Chocolat 64%:

Chef recommends serving the fondant at room temperature or warm. To heat, place in oven at 350F for 5 minutes. Alternatively, warm in a microwave for 10 seconds. Top with whipped crème fraîche.



FOLLOW US