

Samedi 17 Octobre 2020

Le Menu Canard Confit

Pain de Sarrasin

Buckwheat Porridge Loaf, Cultured Butter

Champignons Sauvages Rôtis

Locally Foraged Roasted Mushrooms

Confit de Canard, Presse-Pommes de Terre aux Figs, Pistache

Duck Confit, Potato Press, Fig, Pistachio

Endives Braisées

Braised Endives

Gâteau aux Figs

Almond and Rye Cake, Seedling Farm Figs, Fermented Plum Sabayon

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 Sarrasin:

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 Figues:

Transfer to a baking sheet and warm for 5 minutes at 350 degrees, if desired. Stir the fermented plum sabayon before spooning onto the gâteau.



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