



## Private Cooking Class

# CULINARY MENU



### Brasserie

**Starter** Escargot Maître d'Hôtel butter or oeuf mimosa with handmade mayonnaise

**Entree/Side** Rotisserie chicken, sous vide – half chickens prepared sous vide, then seared, served with veloute with Ratatouille

**Dessert** Profiteroles

### Cordon Bleu

**Starter** Shrimp cocktail – butter-poached shrimp with cocktail sauce and beurre monté

**Entree** Chicken cordon bleu – sous vide and fried chicken cutlets rolled with ham and cheese

**Side** Gratin de courgette – Roasted zucchini gratin with modern cheese sauce

**Dessert** Eggless chocolate mousse



### Bavette

**Starter** Escargot Maître d'Hôtel butter or oeuf mimosa with handmade mayonnaise

**Entree/Side** Bavette steak, Flank steak prepared sous vide with sauce bearnaise with Pomme de terre saladaise, Fingerling potatoes prepared in duck fat with garlic and parsley, Provençal tomato

**Dessert** Lava cake, Molten chocolate cake with vanilla ice cream



### Bordeaux

**Starter** Cheese gougères, Savory, cheesy puff pastry balls.

**Entrée/Side** Salmon au Beurre Blanc, Grilled salmon with a rich white wine butter emulsion and sauteed haricots verts with Fresh Pasta, Handmade fettuccine noodles.

**Dessert** Chocolate Soufflé, Fluffy chocolate cake with a melted chocolate center.



### Coq Au Vin

**Starter** Salade de Roquefort, Pomme et Noix, Tender greens with blue cheese, apples, and walnuts served with shallot vinaigrette.

**Entree/Side** Coq au Vin, The famous stew of chicken braised in red wine and vegetables, served with bacon roasted tourné potatoes, garlic, and parsley.

**Dessert** Lavender Crème Brûlée, Rich lavender custard with hard caramel shell.