



# 3 Course Lunch

BY SUPERIOR CUISINE STUDENTS

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## FIRST COURSE

*Tartare de Boeuf, Gelée au Parfum de Cigar et  
Café, Remoulade De Céleri*

Beef Tartare with Coffee and Cigar Glaze,  
Horseradish Celeriac Remoulade  
and Lager Branches

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## SECOND COURSE

*Cabillaud et Texture d'Aspèrge, Galette de  
Parmesan et d'Ail, Gnocchi D'épinard et  
Croustillant de Prosciutto*

Blue Cod with Textures of Asparagus, Sweet Garlic  
and Parmesan Galette, Spinach Gnocchi  
and Crisp Prosciutto Ham

OR

*Poitrine de Canard et Pithivier de Canard Confit,  
Chou Rouge Epicé, Espouma de Pomme de Terre  
Fumée, Jus de Cerises Fraîche*

Breast of Duck with a Layered Duck Confit Bun,  
Spiced Pickled Red Cabbage, Fondant Potato Filled  
With Smoked Potato Espuma and Fresh Cherry Jus

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## THIRD COURSE

*Poires Roties Style Tatin, Crème au Sirop  
d'Érable, Panettone Toasté et Crème Glacée  
Régliasse, Crumble de Noix de Pécan*

Tatin Style Roasted Pear, Maple Syrup Cream,  
Toasted Panettone Bavarian and Liquorice  
Ice Cream with Pecan Crumble

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