



De La Cuisine
March 6th, 2020

SNACKS

Marinated Figs with Sheep's Milk Cheese & Rosemary Honey

Dressed Mushrooms with Parmesan & Soft Herbs

Pissaladière

Beef Tartare

SALADS

Albacore Tuna Niçoise

Poached Leeks with Sauce Gribiche

Baby Beet Salad with Chevre & Fennel

MEAT

Braised Short Rib Bourguignon

Confit Duck a l'Orange

FISH

Moules Marinières

Slow-Baked Salmon with Piperade

SIDES

Smoked Pork Cassoulet

Dauphinoise Potato

Sweet Peas with Crème Fraiche & Dijon

DESSERTS

Citrus Millefeuille

Vanilla Crème Brulee

Dark Chocolate & Raspberry Tart