



county • licious

Inspired by Mastering the Art of French Cooking by Julia Child

Soupe à l'Oeuf Provençal

Garlic Soup with Poached Quail Egg

or

Quenelles de D'Oré, Sauce Mousseline Sabayon

Light Pickerel Mousse Ovals with a Frothed Egg and Butter Sauce

or

Rognons de Veau à la Bordelaise

Veal Kidneys in Red Wine Sauce with Marrow served with Spinach



Boeuf à la Bourguignonne

Beef Stew in Red Wine with Bacon, Onions and Mushrooms served with Boiled Potatoes

or

Poulet Nouveau Poché Farci aux Herbes

*Herb Stuffed Poached Boneless Young Chicken Medallions
with a Potato Crêpe, Chou Rouge and Sauce Soubise*

or

Escalopes de Veau a l'Estragon

*Sauteed Veal Scallops in Brown Tarragon Sauce with
Buttered House Made Dumplings and French Beans*



Vacharin Montmorency

*Chocolate Dipped Meringue Cup filled with Vanilla Ice Cream
served with Kirsch Spiked Warm Sour Cherry Compote*

or

Riz à l'Impératrice

*Bavarian Cream with Rice and Glacéed Fruits
served with Strawberry Sauce*

or

Jalousie

*"Venetian Blind" Tart of Puff Pastry Filled with Prunes, Armagnac and Almonds
served with Crème Anglaise*

\$35.00