

OPEN KITCHEN
summer
EXPLORER
COURSE

Day 1

Basic Pasta Dough
Spaghetti Carbonara
Pappardelle with Rich Lamb Ragù
Farfalle with Sunflower Pesto
Spring Vegetable Risotto
Gnocchi Parisienne with Pea Puree, Bacon & Blue Cheese
Blanched & Grilled Asparagus with Hollandaise Sauce

Day 2

Fish Stock & Bourride de Baudroie
Chicken Stock & Consommé
Court Bouillon & Poached Trout with Brown Butter and Capers
Oeufs en Caroline & 63° degree Eggs
Potato Soup with Crème Fraiche, Bacon, and Chive Oil
Crispy Sweetbreads with Sauce Andalouse and Sauce Gribiche

Day 3

French Folded Omelets
Potato Latkes with Crème Fraiche, Smoked Trout and Roe
Poulet Saute Chasseur
Yangzhou Fried Rice
Roast Monkfish, Cabbage & Bacon
Roast Duck, Foie Gras Duck Jus, Duck Fat Potato Pave
Trout Mueniere with White Bean Cassoulet & Smoked Tomato
Consommé

Day 4

Quiche Lorraine
Pizza
Sole en Papillote
Lamb Navarin Printanier
Empanada with Chorizo & Romesco Sauce
Tortiere with Red Perrer Condiment

Day 5

Pork Belly Steam Buns
House Ground Burger, Foie Jus, Salad with Vinaigrette
Grilled Salmon with Cous Cous with Spiralized Mint Cucumber Salad
(Chicken Butchery)
Yakitori Skewers with Boiled Rice
Deep Fried Chicken, Biscuits and Potato Salad
English Style Fish & Chips