

WORLD KITCHEN

Private Chef Services

Event

Cassoulet Night

Theme

Study Of Gascony France

Sample Menu

Hors d'oeuvres

(In The Living Room)

Fruits De Mare, Océan Atlantique

A Presentation Of Fish, Shellfish, & Crustaceans, Accompaniments

Plated & Family Style Dinner

(At The Dining Room Table)

Interesting Greens, Herbs, & Lettuces, Fennel, Radishes, Heirloom Carrots, Tarragon Vinaigrette

Traditional Cassoulet Au Canard, Duck Confit, Duck & Armagnac Sausage, White Beans, Mirepoix, Aromatics

Fromage Affinoise Francais, Natural Accompaniments

Croustade Aux Pommes, Walnuts, Crispy Pastry, Armagnac

Planning, Shopping, Organization, Preparation, Cooking, Serving, and Kitchen Clean Up.
Menu items & ingredients subject to change based on quality, availability, and forces of nature.