

FRANCE

STARTER

CHARCUTERIE

PATE CAMPAGNA, DRY CURED CHORIZO,
CAMEMBERT, MARINATED OLIVES

CHARCUTERIE IS A BROAD TERM TO INCLUDE EVERYTHING COOKED WHICH TODAY INCLUDES PORK AND OTHER GAME MEAT; WHEREAS THE ITALIAN WORD SALUMI SPECIFICALLY REFERS TO SALTED AND DRY-CURED MEATS SUCH AS SALAMI. TODAY, HOWEVER, YOU MAY FIND THESE TWO WORDS USED INTERCHANGEABLY WHEN PUTTING TOGETHER A PLATTER OF MEATS, CHEESES, AND NIBBLES FROM ALL OVER THE GLOBE.

ENTREE

DUCK CONFIT & WILD MUSHROOM CREPES

COGNAC CREAM SAUCE

THIS DISH COMBINES THREE OF OUR FAVORITE THINGS ORIGINATING IN FRANCE. CONFIT IS A FRENCH COOKING METHOD OF PRESERVING MEAT BY SLOW COOKING THE DUCK OVER LOW HEAT AND STORING IT IN THE RENDERED FAT. CREPES ORIGINATED IN BRITTANY IN THE WEST OF FRANCE AND COGNAC IS PRODUCED IN THE COMMUNE OF COGNAC. LIKE CHAMPAGNE, COGNAC PRODUCTION HAS TO MEET CERTAIN LEGAL REQUIREMENTS TO BE CALLED COGNAC.

SIDE

RATATOUILLE

EGGPLANT, SQUASH, TOMATOES, OLIVE OIL, HERBS

WHILE SOME FOOD HISTORIANS CONSIDER RATATOUILLE A TYPICALLY FRENCH PROVENÇAL DISH, OTHERS CLAIM IT COULD HAVE COME ORIGINALLY FROM THE CATALONIAN OR BASQUE REGIONS OF FRANCE. IT IS A YOUNG DISH FIRST APPEARING IN PRINT AROUND 1930.

DESSERT

WARM CHERRY ALMOND CLAFOUTIS

VANILLA ICE CREAM

CLAFOUTIS COMES FROM THE LIMOUSIN REGION OF FRANCE. WHILE THE DISH CAN BE MADE WITH OTHER FRUITS, THE TRADITION IS CHERRIES. ONCE ANOTHER FRUIT IS USED THE NAME OF THE DISH CHANGES TO FLAUGNARDE.