

{ B O U C H O N }

Périgord Menu

December 24th - 29th 2024



Pâté en Croûte

pork & black winter truffle paté
with poached dried French prunes,
honeycrisp apple & celery root
rémoulade

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Poulet Farci Truffé sous la Peau

poached chicken breast
with black winter truffles,
morel mushroom
velouté & rice pilaf

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Galette de Rois

caramelized puff pastry &
frangipane

Prix Fixe \$95.00

