

Goût de France Thursday, March 21, 2019

5,000 socially responsible chefs across five continents cooking for the planet! Today, chefs from around the world will offer a French-style dinner, based around socially responsible cuisine.

Menu

Root Vegetable Frites with Local Chevre & Truffle Honey Gastrique Add - Freshly Shaved Black Truffles - \$12

Local Pork Shank Pot au Feu with Pickled Mustard Seeds -braised in a rich broth with winter vegetables & potatoes-

Jasper Hill Creamery Harbison with Fig Jam

Maple Crème Brulée with Shortbread

\$50/person
Tax & Gratuity Additional

