



Champagne et Paris

October 18, 2012

Viandes fume et cuit

*A selection of house cured beef, pork and duck, courtesy of
Chef Steve and the Advanced Garde Manger class*

HORS D'OEUVRES FROID - HORS D'OEUVRES CHAUD

Tomates aux crabes et fenouil coulée

*Warm salad of fresh ripe tomato and fresh herbs, chilled choice lump crabmeat,
served with warm sauce pureed fennel cream*

Moules Marinière

*Fresh mussels simmered in a broth of garlic, parsley, butter
and white wine, served on the half shell, accompanied by crisp garlic bread
spears*

Tartelette des pommes et oignon rôti gratiné

*Wood oven roasted tart of tangy apples and sweet onion, and topped with
Raclette cows' milk cheese and sweet apple grape chutney*

DEUXIEMME PLAT

Souffle aux asperges, herbes 'sucre d'épices' et lardons

Fluffy egg delight flavored with fresh asparagus and sweet herb blend

POTAGE CLAIR - POTAGE LIE

Crème de chou-fleur et pomme Bouluud

*Mildly curried cream of cauliflower and apple soup garnished with
thin sliced saffron scented apples*

Consommé St. Germain

Crystal clear split green pea soup with ham and cheese paillettes

PAIN

Pain de ménage Henri IV

Intermezzo

Sorbet de Champagne

ENTRÉES

Medallions de bar sauté au fondue de poireaux

Fresh red snapper sautéed and married with tender braised leeks and ripe tomato, served with a sauce of fish fumet and champagne

Pintadeau rôti au sel pate Roger Verge

Guinea fowl seasoned with sage, thyme and garlic, stuffed with caramelized autumn vegetables, baked in a salt crust dome, presented tableside and served with champagne chicken glaze

Mignons de boeuf, Sauce Foyot

Sautéed twin tournedos of beef garnished with straw potatoes, sauced with tarragon essence hollandaise laced with beef glaze

Coquilles St. Jacques

Poached sea scallops, mushrooms, rich cream, summer truffles and chardonnay, gratinéed with a 'glaçage' of golden hollandaise sauce, veloute and whipped heavy cream, garnished with duchesse potato border

Scaloppini de porc au poivre, salade de lardons et choux tiède

Sautéed tableside, tender pepper crusted pork loin, served with a mélange of warm blended curly cabbage and onions, bacon lardons, walnuts, thyme and pork glaze

PLAT DU FROMAGE

Chefs' selection of cheese to complement your meal

PÂTISSERIE

*Tonight's selections prepared for you by Chef Callie
and our Restaurant Desserts*

30.95

*Includes coffee, tea, & iced tea;
all other beverages priced separately*

15% service charge, 6% sales tax will be added to the check

*Le Jeune
Chef*

Lunch: Monday – Friday, 11:30 a.m. - 1:30 p.m.

Dinner: Wednesday – Saturday, 5:30 - 8 p.m.

Check our website for closings.

For reservations, call 570-320-CHEF.

www.pct.edu/lejeunechef

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**Pennsylvania College
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