



Bordeaux & Perigord

March 21, 2013

Terrine de legumes

A slice of grilled vegetables bound in chilled vegetarian aspic, courtesy of Chef Steve and the Advanced Garde Manger class

HORS D'OEUVRES FROID - HORS D'OEUVRES CHAUD

Huîtres et champignons cassoulet

Fresh select oysters and oyster mushrooms flambéed and poached in heavy cream and white wine, served with delicate pastry fleurons

Feuillantine d'asperges et fenouillet avec compote tomates

Fresh asparagus and caramelized fennel wrapped in puff pastry and served with ripe chunky tomato chutney

DEUXIEMME PLAT

Souffle crevettes et aneth

Fluffy egg tower flavored with shrimp and dill

POTAGES CLAIR - POTAGES LIE

Consomme Léopold

Blended chicken and beef consommé garnished with semolina dumplings and chiffonade greens

Potage Perigourдини

(Smoky and creamy ham, mushroom and vegetable soup)

PAIN

Country Walnut Bread, Orange Butter

INTERMEZZO

Blood Orange Sorbet

ENTREES

Entrecôte aux huîtres grille, sauce Bordelaise

Marinated hard wood fired rib eye of beef served with grilled oysters, tangy onion compote and classic 'marrow' sauce

Faison rôti a la bordelaise

Hard wood spit roasted pheasant seasoned with green peppercorns, garlic and thyme, basted with brandy and pineapple, served with sauce garnished with matignon, fresh pineapple, and essence of truffle

Scaloppini de veau a l'american

Thin slices of veal loin sautéed tableside with two slices of lobster tail meat, sauvignon blanc wine, heavy cream, and chiffonnade of spinach, served with garden vegetables

Poitrine de canard rôti au citron vert et orange amère

Pan roasted breast of duck cooked medium rare, served with house made rosemary duck sausage, lime and orange sauce

PLAT DU FROMAGE

A selected regional cheese to complement your dining experience

PATISserie

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

\$ 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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