



## *Burgundy & Lyons*

### **“The Beaujolais Festival”**

November 21, 2013

#### **Pate des legumes**

*A smooth, creamy slice of garden vegetables mousseline,  
courtesy of Chef Steve and the Advanced Garde Manger class*

### **HORS D’OEUVRES FROID - HORS D’OEUVRES CHAUD**

#### **Escargot Bourguignon**

*A contemporary presentation of simmered, tender snails finished with herbs,  
butter and garlic served on a pillow of garlic mashed potatoes*

#### **Saucisson en croûte, sauce Dijonnaise**

*Fresh pork sage sausage, wild mushrooms and sweet potato wrapped and baked in a  
golden brown phyllo dough crust, served with creamy French mustard sauce*

#### **Foie gras poché a l’ail**

*Classic fattened duck liver, sautéed with garlic, butter and white wine,  
served with puree of garlic sauce on French bread*

### **DEUXIEMME PLAT**

#### **Soufflé aux légumes et fines herbes**

*Fluffy light egg tower flavored with a medley of fine diced seasonal vegetables  
and sweet and savory herbs*

### **POTAGE CLAIR - POTAGE LIE**

#### **Potage potiron aux poireaux**

*Hearty roasted pumpkin and leek soup*

#### **Soup a l’oignon gratinee**

*Famous Gruyere cheese topped caramelized onion soup of Lyon*

#### **Pain de Burgundy**

*French country bread with cranberry butter*

## Intermezzo

### Burgundy Ice

## ENTRÉES

### **Emince de veau braisée et sauté, aux champignons sauvage et gougère**

*Tender julienne of Chablis simmered, fork tender veal sautéed tableside with sliced leeks, chanterelle and cepe mushrooms, flambéed with brandy and served with a savory cream puff shaped bowl*

### **Chevreuril grand veneur**

*Herb rubbed roast leg of venison, bacon wrapped and wood oven roasted, sliced and served medium with a reduction of Burgundy glace de viande and seasonal apple cranberry compote*

### **Longe du porc Montmorency**

*Cherry and tarragon studded pork loin spit roasted over cherry wood, served with reduction of red wine and kiln dried sweet cherry sauce*

### **Coq au vin**

*Classic dish of braised whole chicken with button mushrooms, crisp bacon, pearl onions and red Burgundy wine, served boneless with tourneed vegetables and rich braising sauce*

## PLAT DU FROMAGE

*A selected regional cheese to complement your dining experience*

## PÂTISSERIE

*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](http://www.pct.edu/lejeunechef)

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