

Taste of France

French Cuisine presents the culinary industry with efficient techniques and offers many delicious traditional dishes. We are challenged to apply these exact techniques to our menu and serve our guests memorable flavours from throughout the regions of France.

\$30 PER PERSON

HORS D'OEUVRES

Smoked Salmon Canapé
Crostini with Cream Cheese, Cucumber, Smoked Salmon, and Fresh Dill
"Gougères"
Baked Pastry with Brie Cheese
"Roulé de courgette"
Goat Cheese, Herbs, wrapped in a Grilled Zucchini Ribbon

APPETIZER

"Soupe à L'Oignon Gratinée"
French Onion Soup with Baguette and Gruyere Cheese

1ST COURSE

"Salade Lyonnaise"
Frisée Greens, Bacon, Croutons, Egg Poached in Red Wine,
Lemon Vinaigrette

MAIN COURSE

"Cassoulet de Canard"
Braised Duck Breast, Bacon, Spinach, and White Beans

DESSERT

"Paris-Brest"
Choux Pastry filled with Almond Praline Crème Mousseline and
Toasted Almonds

Monday, November 20, 2023

GEORGIAN DINING ROOM
1 GEORGIAN DR, BARRIE, L4M3X9

Scan the code or
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georgiancollege.ca
to reserve your
seats!

