Let Us Cater Your Friday Night
with
Le Jeune Chef Friday Favorites

French Classics
February 19th, 2021

Appetizer
(choose 1)

Chicken Cordon Blue Croquettes
Roasted chicken breast, smoked ham, and swiss cheese breaded and fried golden brown; served with a tangy honey mustard sauce.

French Onion Galette
Light and flakey puff pastry shell filled with caramelized onions, roasted red peppers, and topped with Gruyere cheese and a Balsamic reduction.

Soup

Potage Parmentier
Caramelized leeks and onions simmered in a rich stock with potatoes and fresh herbs, pureed smooth and finished with a hint of heavy cream.

Salad

Grilled Pear and Chevre
Mixed baby greens topped with grilled pears, chevre goat cheese, red onions, toasted walnuts, and dried cranberries with a Champagne-Dijon vinaigrette.

Entrees
(choose 1)

Chicken Chasseur
Tender breast of chicken pan seared with onions, garlic, mushrooms, and tomatoes in a rich red wine demiglace.

Beef Daube Provencal
Classic French stew of slow cooked beef and aromatic vegetables with fresh traditional herbs.

Salmon Meuniere
Fresh salmon pan seared in butter and finished with a sauce of white wine, lemon, capers, and fresh herbs.

Sides
(choose 2)

Potatoes Dauphinoise
Boursin Mashed Potatoes
Green Beans Almandine
Ratatouille

Dessert

Chocolate Raspberry Cake

$20 / meal
(plus tax and gratuity)
Friday dinner takeout will be available for pickup between 4:30-6:30