



a culinary arts & plant sciences collective

COOL SEASON FALL FLAVORS SAMPLE MENU

POTAGER AOC MENU

A SAVORY BEGINNING

APPLE CHUTNEY & GOAT CHEESE MEDALLIONS
&
CURED HERBES AROMATIQUES ET ÉPICES OLIVES

SALADE DE LAITUE "A SIMPLE BIBB LETTUCE SALAD"

THE MAIN COURSE

SAVORY BUCKWHEAT CREPES WITH MUSHROOMS, MORNAY SAUCE & TARRAGON

A SWEET ENDING

PUMPKIN OLIVE OIL CAKE WITH A CARDAMOM COMPOTE & PEAR CRÈME

FOR SIPPING

ARCH DE TRIUMPH SPARKLING APPLE CIDER