
AU BON CANARD
5 COURSE DUCK DINNER
MAY 7TH, 2019

FIRST COURSE

FOIE GRAS TERRINE
crispy duck skin, breakfast radish, nettle gelée, truffle

SECOND COURSE

DUCK CONFIT POTATO ROULADE
ramp purée, mushroom duxelle,
morel mushroom cream sauce, black walnut crumble

THIRD COURSE

DUCK EGG RAVIOLO
duck heart bolognese, smoked ricotta, baby arugula,
cured egg yolk

FOURTH COURSE

DUCK BREAST
salsify cake, hazelnut, ramp bulb, tarragon, cumberland jus

FIFTH COURSE

PASTRY TRIO
CHOUX AU CRAQUELIN / chocolate profiterole, egg yolk custard
DUCK FAT FRIED BEIGNET / rye cherry compote
LEMON VERBENA GUIMAUVE / duck egg marshmallow

