

UJC Friday Favorites

French Classics

October 22nd, 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 Dijon 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 Provençal

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

Prepared by our professional pastry staff and students.