

Pescadou Bistro



Hunting Season

November 2020

Menu 54/pers.

Wine pairing 29/ 2 glasses

Amuse bouche: Maple glazed Quail lollipop.

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"*Salade de canard fume*", butter lettuce, arugula, maitake mushrooms, smoked duck breast carpaccio.

optional seared "Foie gras" on toast add 20

Or

"*Veloute de ceps*", Porcini mushrooms creamy soup, orange, prosciutto ham and chives

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"*Jarret de Chevreuil*", Braised red deer in Calvados, wild mushrooms, juniper berries and red wine. creamers potatoes

Or

"*Daube de Sanglier*" slow cooked wild boar stew in Rhône wine, root vegetables, mashed potatoes, red currant jam .

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"*Tarte Tatin*",

caramelized apple tart, golden raisins, Vanilla sauce, cream.

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Bon Appetit !

www.pescadoubistro.com 3325 Newport blvd. Newport Beach