THE GREAT CHEFS' MENU

AT WALNUT HILL COLLEGE

1ST COURSE

BURGUNDIAN SNAILS

Preserved Tomatoes, Bread Crumb Crust

INSPIRED BY CHEF PIERRE ORSI
"RESTAURANT PIERRE ORSI" - LYON, FRANCE

2ND COURSE

SEABASS LIGHTLY SMOKED WITH STAR ANISE

White Beans and French Beans, Smoked Eel, Aligote Reduction

INSPIRED BY CHEF STÉPHANE DERBORD
"RESTAURANT STÉPHANE DERBORD" - DIJON, FRANCE

3RD COURSE

SADDLE OF RABBIT

Grilled Onions, Red Cabbage Jelly, Reduction of Old Wine Vinegar, Savory Herbs

INSPIRED BY CHEF STÉPHANE DERBORD
"RESTAURANT STÉPHANE DERBORD" - DIJON, FRANCE

4TH COURSE

DESSERT TASTING

An Assortment of French Pâtisseries

The Restaurant School at Walnut Hill College

RESERVATIONS REQUIRED
PRIX-FIXE MENU $65.00
OPTIONAL WINE FLIGHT $28.00 (EXC. TAX & GRAT)