

Le Bec-Fin Redux

• A GEORGES PERRIER AND WALNUT HILL COLLEGE DINNER •

LES AMUSE-BOUCHES

L'Escargot au Champagne "Georges Perrier"
Snails in Champagne Sauce with Hazelnut-Chartreuse Butter

Bisque de Homard "Ma Façon"
Lobster Bisque with Scotch Whisky

Mille-Feuille de Saumon Fumé
Terrine of House Smoked Salmon

Cuvée Walnut Hill College, Crémant de Bourgogne, Michel Prunier, N.V., Auxey-Duresses

L'ENTRÉE

Terrine de Foie Gras au Poivre de Sichuan
Terrine of Foie Gras scented with Szechuan Peppercorns
Bugey Cordon, Rosé, "La Cueille," Patrick Bottex, N.V., Savoie

LE POISSON

Galette de Crabe "Le Bec-Fin"
Le Bec-Fin Crab Cake with Light Mustard Sauce

LE PLAT DE RÉSISTANCE

L'Agneau Printanier au Thym et Légumes Caramelisés
Roast Spring Rack of Lamb with Caramelized Vegetables
Chateau Saint-Corbien, 2012, Saint Estephe

LES FROMAGES

A selection of French cheese

PANACHÉ DES DESSERTS LE BEC-FIN

A panache of Le Bec-Fin desserts for each guest to include Floating Island with Caramelized Raspberries, Pineapple Poached with Ginger, Frozen Grand Marnier Soufflé, Black Currant Sorbet and Gâteau au Chocolat Le Bec-Fin

MIGNARDISES ET CHOCOLATS

UNE SURPRISE DE GEORGES PERRIER

• SIX-COURSE DINNER WITH WINE PAIRINGS \$150 •

THE LEGEND RETURNS

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**GEORGES PERRIER AND LE BEC-FIN
FRIDAY, JUNE 16, 2017 - 7:00 PM
WALNUT HILL COLLEGE**



**GEORGES PERRIER IS NOW
A MASTER-IN-RESIDENCE
AT WALNUT HILL COLLEGE**

He has been called the greatest chef in the United States. His eponymous restaurant, Le Bec-Fin, was one of the most renowned restaurants in the world for 44 years. Now, Georges Perrier will help guide the careers of young culinarians at Walnut Hill College.

As a Master-in-Residence, Georges Perrier will teach classes, host special dinners, and lead workshops for professional chefs at the nationally-acclaimed Walnut Hill College. He will also co-host a gastronomic trip to France this July 2 - 9. If you would like to travel to France with Chef Perrier, you can find information on our website at www.walnuthillcollege.edu.

Since 1969, Le Bec-Fin and the cuisine of Georges Perrier captivated legions of celebrities, dignitaries, leaders, and lucky guests who experienced lifetime memories of true innovation and elegance.

Imagine how a young culinarian will feel as Chef Perrier guides them and inspires their career. It is a life-changing opportunity.

For this very special evening, "Le Bec-Fin Redux," Chef Perrier will work with the chef faculty and students of Walnut Hill College to present a menu of Le Bec-Fin classics along with fantastic French wines.

Join us as the legend returns!

Tickets are \$150 per person for a six-course dinner, including wines and a few surprises. For tickets please go to Eventbrite and search "Georges Perrier."

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