

# Les Bistronomes - Valentine's Day Package

## Your cook-at-home package includes:

Content for one adult = \$100

### Les entrées:

All of the *below* entrées:

- Freshly baked baguette & smoked tomato butter
- Home-made Duck Liver Parfait, with pickled cherry compote.
- Home-made Goat's Cheese Boursin & sun-dried tomato crackers.
- Charcuterie containing:
  - house-made pork rillettes
  - Spanish Prosciutto
  - La Bastide French Saucisson
  - Sopressa salami

### Le plat principal:

#### Canard aux cerises

Tathra Place's roasted Maremma duck crown,  
sour cherry, fig purée, beetroot – Served with duck fat potatoes, salt and rosemary.

### Les desserts:

Both included in your box:

- **Assiette de fromage:** French cheeses with dried fruit and crackers.
- **Chocolate dôme:** Chocolate mousse, chocolate sponge,  
Davidson plums, bitter almond cream

### Want more??

#### Add-ons:

Beef tartare, condiments	\$15
Caviar tin 20g, crêpe vonassienne, condiments	\$80
Side of peas, speck, onions	\$7

<b>Wines:</b> Australian Sparkling, white or red	\$40 per bottle
Champagne	\$90 per bottle
French white, rosé or red	\$50 per bottle

**Book online or call us on 02 6248 8119.  
to order your package!**

**Pick-up only: February 13<sup>th</sup> between 5:00pm and 6:00pm**

**February 14<sup>th</sup> between 10:00am and 12:00pm**



Additional items are available upon request.

Call or email us for any enquiry.