

陳教授晚宴

時間：2014年12月13日（六）晚宴

地點：60區；貴賓人數：15~20位

Menu

手工麵包

Hand Made Bread

香煎北海道干貝,農場蕪菁,松露布里歐酥,日本南瓜醬

Seared Hokkaido Scallop, Farm Turnip, Truffle Brioche Crumble, Squash
Puree

烤白花菜,甜菜根與白堤魚,芝麻葉沙拉

Roasted Cauliflower, Beet Salad, White Anchovy, Arugula Salad

絲瓜濃湯與赤嘴蛤

Luffa Soup with Clam

油封鴨腿松露燉飯

Confit Duck Leg with Truffles Risotto

爐烤華盛頓沙朗牛肉與綠色時蔬,香料馬鈴薯泥

Roasted US Prime Washington State Beef with Vegetables, Herb Mashed
Potato

溫蘋果派與香草冰淇淋

Warm Apple Pie with Vanilla Ice Cream

咖啡與馨香茶

Coffee & Tea

NT\$2,300+10% / per person

l'idiot

RESTAURANT & BAKERY