

THE ULTIMATE JOB SHADOW

Created, prepared & served by the
BCHS culinary students.

A unique job shadowing event where the students help create &
participate in, a real-world dining experience.



Lyon, France

TUESDAY, FEBRUARY 24 | 5 P.M.

Call ahead seating available

C A F E S A N T É

Amouse Bouche

Cheese Gougères

Pate Choux pastry & gruyere cheese.

Appetizers

Pate Maison

Terrine of pork, veal, chicken liver & pistachio wrapped in bacon. Served with red onion marmalade, whole grain mustard & cornichon.

- or -

Salad Lyonnaise

Frisee, house made lardon, crouton, warm bacon
Dijon vinaigrette, lemon & poached egg.

Entree

Coq Au Vin

Half chicken braised in Burgundy wine with lardons, royal trumpet mushrooms & pearl onions.
Served with potatoes Lyonnaise.

Dessert

Paris Brest

Pate choux, praline pastry cream, caramelized sugar & hazelnut.

PARTNERED
WITH:



Proceeds from the event and 100% of Northwoods Soda sales go to help the students compete at state competitions.