



THE  
FRENCH PASTRY  
SCHOOL  
*City Colleges of Chicago*

*Scones au Raisins, au Petit Lait et à la Cassonade*

*Raisins, Buttermilk and Raw Sugar Scones*



*Beurre à la Fleur De Sel*

*Fleur De Sel Butter*



*Crème Fraîche and Crème Citron*

*Crème Fraîche and Lemon Curd*



*Confiture de Framboise Pépins*

*Raspberry Jam*



*Tartine de Saumon Fumé Maison, au Feu De Bois et ses Garnitures Classiques*

*Tartine of In House Hickory Smoked Salmon and its Classic accompaniments*



*Pain du Jour de notre Maître Boulanger Jonathan Dendauw*

*Freshly Baked Bread by Master Chef Baker Jonathan Dendauw*

*Earl Grey Thé, Rare Tea Cellars*

*Rare Tea Cellars, Earl Grey Tea*



*Café et Espresso*

*Coffee and Espresso*



*Eau, Water:*

*Perrier, Acqua Panna, San Pellegrino*



*Jus de Mangue et Fruit de la Passion*

*Mango Passion Fruit Juice*



*Wolfberger Crémant Rosé*

DAY 1 MENU FOR HIGH TEA

*Based on Nutcracker Sweet Tea The French Pastry School*

*Presented at James Beard House, December 2007*



THE  
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*Kougelhopf à la Fleur d'Oranger*

*Orange Blossom Kougelhopf*



*Beurre à la Fleur De Sel*

*Fleur De Sel Butter*



*Crème Fraîche and Crème Citron*

*Crème Fraîche and Lemon Curd*



*Confiture d'Abricot à l'Amande Grillée*

*Apricot and Roasted Almond Jam*



*L'Authentique Croque-Monsieur au Jambon, Gruyère et Béchamel*

*Old Fashioned Ham, Gruyère and Béchamel Croque-Monsieur*



*Pain du Jour de notre Maître Boulanger Jonathan Dendaauw*

*Freshly Baked Bread by Master Chef Baker Jonathan Dendaauw*

*Midnight Jasmine Blossom Thé, Rare Tea Cellars*

*Rare Tea Cellars, Midnight Jasmine Blossom Tea*



*Café et Espresso*

*Coffee and Espresso*



*Eau, Water:*

*Perrier, Acqua Panna, San Pellegrino*



*Jus de Litchi et Rose*

*Lychee and Rose Juice*



*Wolfberger Crémant Rosé*

DAY 2 MENU FOR HIGH TEA

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THE  
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*Gâteau de Voyage à la Noisette et à la Carotte*

*Hazelnut and Carrot Cake*



*Beurre à la Fleur De Sel*

*Fleur De Sel Butter*



*Crème Fraîche and Crème Citron*

*Crème Fraîche and Lemon Curd*



*Marmelade d'Orange à L'Ancienne*

*Old Fashioned Orange Marmalade*



*Sandwich de Confit De Canard, Concombre, Fenouil, Pomme et Noix*

*Duck Confit, Cucumber, Fennel, and Apple Walnut Open Face Sandwich*



*Pain du Jour de notre Maître Boulanger Jonathan Dendauw*

*Freshly Baked Bread by Master Chef Baker Jonathan Dendauw*

*Emperors Aged Keemun Thé, Rare Tea Cellars*

*Rare Tea Cellars, Emperors Aged Keemun Tea*



*Café et Espresso*

*Coffee and Espresso*



*Eau, Water:*

*Perrier, Acqua Panna, San Pellegrino*



*Jus de Litchi et Rose*

*Lychee and Rose Juice*



*Wolfberger Crémant Rosé*

DAY 3 MENU FOR HIGH TEA

*Based on Nutcracker Sweet Tea The French Pastry School*

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