

# THE FRENCH CHEF



## Coq au Vin

- Chicken, marinated in red wine **overnight**
  - S&P TT
  - 1 tbsp. olive oil
  - 2 oz. bacon lardons or pancetta
  - 4 cloves garlic, smashed
  - 6-8 pearl onions
  - 2 baby carrots, diced
  - ½ rib celery, sliced bias
  - 6 scallions, sliced bias
  - 6 oz. wild mushrooms, sliced
  - 1 cup red wine
  - 1 cup broth
  - 2 tsp. tomato paste
  - 1 tbsp. dried mushrooms
  - 1 bay leaf
  - 1 sprig thyme
  - 1 tsp. balsamic vinegar glaze
1. Coat the bottom of a heavy bottom pot with oil, add lardons to brown and render fat.
  2. Brown chicken on both sides slightly in lardon fat, remove, set aside.
  3. Add garlic, onions, carrots, scallions and celery, brown slightly.
  4. Add wild mushrooms to pan, cook until they start to wilt. Add more oil if needed.
  5. Deglaze with wine, bring to a boil, lower heat to a simmer to reduce wine by half.
  6. Add broth, tomato paste, dried mushrooms, thyme, and balsamic.
  7. Return chicken to pot, bring to a boil, **discard tongs that have touched raw chicken.**
  8. Liquid should almost cover the contents of the pan. Lower heat to a simmer. Continue to cook, covered on for approx. ½ hour.
  9. Add water if liquid evaporates too fast.
  10. Adjust seasoning with S&P, **remove bay leaf and herb sprigs**, keep covered until ready to eat.

## Pommes Galette

- 3-4 gold potatoes, shredded
  - Oil for frying
  - S&P TT
1. Heat pan on medium high heat, add oil.
  2. Once potatoes are shredded, work quickly, and add them to a preheated pan with hot oil.
  3. Using a spatula, press potatoes down to form a disc.
  4. On medium heat, fry on each side of the potato disc until golden brown.
  5. Remove from pan and place on paper towel, season with S&P while still hot.

## French Country Salad

- Grain mustard
  - Olive oil
  - Lemon juice
  - Splash vinegar
  - S&P TT
  - Lettuces, whole or chopped
  - Tomatoes, diced
  - Cucumbers, sliced
  - Radishes, sliced
  - Blue cheese, crumbled
  - Nuts, chopped or whole
1. Combine mustard, olive oil, lemon juice, vinegar, S&P in a large bowl, vigorously whisk to form dressing.
  2. Gently toss remaining ingredients together into the bowl with the dressing. **Enjoy!**

***Gratuity for service staff is greatly appreciated***

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