

TENACIOUS EATS

full contact dining

Presents for our dear friends at Kakao Chocolate...

"Ratatouille"

Running time 111 minutes

First Course

"Lightning-ie"

Monterey mushroom from Princeton, IL., gruyere cheese, rosemary, scallions, flambe'ed with cognac and Herbs de Provance.

Second Course

"Chef Remy's Restored Soup"

Soup de Parisian, leeks, potato, heavy cream and chives.

Third Course

"Sweet breads Ala Gusteau!"

Local chicken livers, nutmeg, white truffle oil, sweet potato and roasted carrot coulis.

-Intermission-

15 minutes

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Fourth Course

"Rata-Patootie"

Zuchinni, yellow squash, eggplant, tomato and a black garlic and fire roasted tomato pomodoro sauce.

Fifth Course

Kuva coffee crème brulee and chocolate croissants.

Thank you and Happy Holidays to our good friends at KaKao Chocolates!
Hope you have enjoyed your dining experience with Tenacious Eats.

Coming soon...

Tuesday, December 4th "Willy Wonka and the Chocolate Factory".

Tuesday, December 18th "A Christmas Story".

Tuesday, January 8th "Dinner Rush".

Tuesday, January 22nd "Soul Food".

Tenacious Eats LLC.

Executive Chef Elizabeth Schuster

Chef de Cuisine Justin Yarrington

Sous Chef Jake Alcorn

<http://tenaciouseats.com>

<http://www.facebook.com/TenaciousEats>