

FRANCE

STARTER

FRENCH ONION SOUP

CARAMELIZED ONIONS, BEEF BROTH, CROUTONS, PARMESAN CRISP

French onion soup's history traces back to ancient Rome, but the modern version originated in 18th-century Paris, particularly around the Les Halles market, where it was a humble peasant dish. Originally made with simple ingredients like onions, butter, and water or milk, it became a staple for market workers and was known for being a hangover cure. The modern dish, featuring caramelized onions, beef broth, and melted cheese on a crouton, evolved from this simpler soup, with the cheese topping becoming popular in the 19th century in Parisian restaurants.

ENTREE

CANARD À L'ORANGE

Duck confit with a sweet and tangy orange glaze

The history of duck à l'orange is believed to have roots in both Italian and Persian cuisine, where the pairing of meat with fruit was common. It was popularized in France, likely influenced by Catherine de' Medici in the 16th century, and later formalized as "Canard à l'Orange".

SIDE

RATATOUILLE

EGGPLANT, ZUCCHINI, ONION, BELL PEPPER, STEWED IN TOMATOES

Ratatouille is a French stew originating in the Provence region in the 18th century as a humble peasant dish to use up summer vegetables. It became more widely known through French cookbooks in the late 18th century, gained further international recognition in the 1950s, and was later elevated in status and saw modern variations, with a significant surge in global fame following the 2007 Disney Pixar animated movie Ratatouille. The name itself comes from the French words "rata" (stew) and "touiller" (to stir).

DESSERT

VANILLA BEAN CRÈME BRULÉE

RICH VANILLA BEAN CUSTARD TOPPED WITH CRUNCHY CARAMELIZED SUGAR

The history of vanilla crème brûlée is complex, with origins debated between France, England, and Spain. The first written recipe for a similar dessert appeared in France in 1691, though a Spanish version, crema catalana, existed earlier. The dessert became a widespread culinary sensation in the 1980s, popularized in New York by restaurants like Le Cirque, and was a notable dish during Thomas Jefferson's presidency.