

## CLASSES - APRIL 2024

---

### SATURDAY 10 a.m. - 1 p.m.

**April 6th : "CHARLOTTE" VAL DE CISSE ASPARAGUS:**

*Young spider crab and sorrel mayonnaise.*

**April 13th : THE SHAD**

*Discover this delicious fresh water fish. My technique for removing the bones.*

*Obviously a recipe to be tasted and enjoyed !*

**April 20th : A SIGNATURE DISH :**

*Rack of lamb stuffed with snails in an aromatic herb crust.*

### SUNDAY / PATISSERIE 10 a.m. - 1 p.m.

**April 7th : A TIMELESS CLASSIC:**

*Chocolate soufflé firm on the outside, runny on the inside.*

*Blood orange salad with saffron threads.*

**April 14th : A SIGNATURE DESSERT:**

*Crunchy tonka bean flaky pastry millefeuille with creamy filling.*

**April 21st : RHUBARB:**

*In an almond and brown sugar crust. Candied Bouddha's hand (fingered citron).*

*Strawberry jus and sorrel sorbet.*

## CLASSES - MAY 2024

---

### SATURDAY 10 a.m. - 1 p.m.

**May 11th : AN EMBLEMATIC HAUTS DE LOIRE RECIPE:**

*Warm parsley and hazelnut oil mousse.*

**May 18th : BISTRO SIGNATURE DISH:**

*Grilled leek with oyster vinaigrette.*

### SUNDAY / PATISSERIE 10 a.m. - 1 p.m.

**May 12th: THE FONDANGO ® :**

*Strawberry. Jammy coulis.*

*Rose flavored white chocolate emulsion.*