

# BERGERAC

FRENCH COMFORT FOOD



## Bergerac Prepared Foods Rewarming Instructions

*Thanks for choosing Bergerac for your dinner tonight, we appreciate your support!  
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### **Lamb Navarin GF \$26**

*Slow cooked lamb & green beans in a white wine tomato sauce  
served with potato gratin, green beans and braised celery*  
See Cassoulet instructions

### **Duck Confit DF \$25**

*Duck confit with garlic green beans, sautéed potatoes and cream mushroom sauce*  
Sauté duck on medium heat, skin side down then warm potatoes, green beans and  
mushroom sauce in the microwave for 2-3 minutes or in the oven until warm.

### **French white chili with duck AKA cassoulet Gluten Free**

*Garlic, mustard & herb white beans with duck confit & Toulouse pork sausage  
and pork belly, served with side of breadcrumbs*

**Oven** - Warm oven to 350f

Warm in oven for 15-20 minutes or until sauce is bubbling.

**Stovetop** - decant into pot and warm on low until bubbling and meat is warmed through

**Microwave** - decant into microwave proof container  
and warm on high for 4-6 minutes, stirring halfway through

### **Quiche**

*flour, eggs, milk, cream, grated cheese and various fillings*  
Eat the quiche from the fridge or to rewarm warm oven to 350F  
and put in the oven for 15-20 minutes

### **Beef Pie**

Serve with a side salad for a light meal  
*flour, eggs, butter, ground beef, onions, tomatoes, mustard, mozzarella*  
Warm oven to 350F. Bake in oven for 20-25 minutes

### **Beef Stroganoff Gluten Free**

*beef, mushrooms, paprika, onions, tomato, cream, white wine*  
Warm stew in a saucepan until just simmering and serve with potatoes or pasta

**Baked Cheese kits with onion jam, crostini and celery sticks Vegetarian**

*Camembert, mozzarella, white wine, garlic, crostini, onion jam, celery sticks*

Warm oven to 350F. Bake in oven for 15-20 minutes until cheese is golden and bubbling

**Beef Lasagne**

*beef, tomato, onions, garlic, pasta, flour, butter, cheese*

Warm oven to 350F. Bake in oven for 20-25 minutes

**Baked Rigatoni**

*Choice of sauce tossed with rigatoni and cheese*

Warm oven to 350F. Bake in oven for 20-25 minutes

**Potato Gratin Gluten Free and Vegetarian**

*Potatoes, cream, Mozzarella, nutmeg*

Warm oven to 350F. Bake in oven for 15-20 minutes until cheese is golden and bubbling

**Pear Salad Kit**

*Poached pears, blue cheese cream, toasted hazelnuts, arugula, pear syrup*

Warm pears in microwave for 20 seconds. Spread blue cheese followed by the warm pears. Toss the arugula, hazelnuts and dressing together. Arrange on top and drizzle over the pear syrup.

**Beet Salad Kit**

*beets, spicy walnuts, goats cheese cream, arugula, house dressing, reduced balsamic*

Spread goats cheese on the base of a plate and arrange the beets on top.

Toss the arugula & walnuts with the dressing and arrange on top, drizzle the balsamic.

**Squash Salad Kit**

*shaved squash and radish, herb ricotta, arugula, hazelnut butter, house dressing, reduced balsamic*

Spread ricotta on the base of a plate, then the hazelnut butter and arrange the squash & radish on top.

Toss the arugula & with the dressing and arrange on top, drizzle the balsamic.

**Escargot**

*Snails, garlic, parsley, butter, baguette*

Rewarm snails with the butter and green sauce for 2-3 minutes in a pan

until the butter is clear and translucent. Enjoy with the baguette

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