

La Jeunesse

Amuse Bouche

We begin your evening at *La Jeunesse* with an assortment of tidbits created by the chef to awaken and amuse your palate.

Pre-starter

Soup—an assortment of exotic mushrooms with minced leeks and carrots in a creamy broth seasoned with fresh thyme

Starter

Ceviche—Sea scallops, prawn & sashimi sliced tilapia seasoned with minced sweet peppers, cured in fresh juice of lime

Sate—Strips of Asian marinated pork tenderloin on bamboo skewers, broiled and served with Thai peanut sauce

Scallop—Pan seared sea scallops on tortilla chips buttered with avocado puree, topped with red bell pepper pesto

Ravioli—Home-made pasta stuffed with seasoned butternut squash, dressed with a creamy red bell pepper sauce

Salad

Caprese—Slices of Roma tomato and fresh mozzarella dressed with olive oil and chiffonade of fresh basil

Main

Beef—A pan seared, black pepper crusted tenderloin filet topped with sauteed onions, mushrooms and peppers in a red wine balsamic reduction, served with a medley of oven roasted winter vegetables

Fish—Salmon Strudel, a marinated filet wrapped in phyllo, baked crispy and served with oven roasted winter vegetables

Pork—Panko breaded medallions of pork tenderloin pan fried, garnished with gremolata and served with German style braised sweet and sour red cabbage

Dessert

Creme Brulee—A classic French custard with a crust of caramelized turbinado sugar, finished by the chef at your table

Tiramisu—A rich parfait of lady fingers soaked in espresso & Kahlua, layered with sweetened cream cheese, whipped cream and topped with powdered cocoa

Dessert is served with your choice of custom roasted, fresh brewed coffee or an assortment of teas

3374 County C
Oconto Falls
920.846.3453

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La Jeunesse Reservation Form

Please fill out one copy of this reservation form for your party, and on the menu (on the reverse side) select a starter, main and dessert for each person in your party.

Reservation forms must be received in the church office by Friday, February 11.

Name of your party _____

Number in your party _____

Sitting _____ 5:00pm

_____ 5:30pm

_____ 6:00pm

_____ 6:30pm

On the menu on the other side of this reservation form, please select the starter, main and dessert that each person in your party would like to be served. If more than one person desires the same thing, write in the number of plates to be served.

Detach the reservation form and menu selection form by cutting along the dotted line. Submit the form to Nancy Heykes or the church office. Keep the menu for future reference.

Detach to submit reservation

La Jeunesse

We welcome you to an evening of fine dining at *La Jeunesse* (French for "The Youth"). All proceeds from tonight's meal will help defray the cost for our students to attend this year's Synod Junior Youth Gathering.

Pricing—This evening's meal is "*prix fixe*," (A French term meaning that a single price covers the cost of the entire meal).

In addition, **there is no set price for this evening's meal. You can decide what you wish to donate** to the middle school youth group and that will be the cost of your meal.

We believe that you will find tonight's meal to be comparable to those served in the area's finest restaurants and trust that you will donate accordingly.

Reservations—*Reservations are required.* Please fill out a reservation form for your party and a menu selection form indicating which starter, main and dessert each person in your party would like to be served.

Let us know what time you will be eating (serving starts at 5:00pm and reservations are available for 5:30pm, 6:00pm, and 6:30pm).

On the menu form, select a starter, main and dessert for each person in your party.

Reservations are due in the church office on or before Friday, February 11.

Staff—Managing the Kitchen: Executive Chef Rev. Paul Heykes, Sous Chefs & Line Cooks: Middle School Students, Managing the Front of the House: Nancy Heykes, Servers & Bussers: Middle School Students

Note—The management reserves the right to make necessary substitutions due to the availability of ingredients.

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