

****SPECIAL EDITION** COMMUNITY UPDATE**

Authentic French Dinner Event



This special edition is designed to entice lovers of excellent food to a special meal event. Please join Chef cuisiniere, Patricia Hebert-Jenks to experience an authentic, lovely family-style French-inspired dinner. All of Chef Patricia's creations are made from scratch, resulting in incomparable richness and delicate flavors. Your dinner will include an appetizer (small bites to whet your appetite), starter (introduction dish to the main meal), main course, (includes vegetables, meat and sauce) cheese & salad and dessert, served in the order of a traditional French dinner.



Chef Patricia Hebert-Jenks, a resident of the Gulch, was born and raised in Normandy, France, and her first passion has always been cooking. After a twelve-year career in International Business, Patricia pursued her dream of becoming a Chef in Paris.



She took instruction from renowned Parisian Chefs, Pierre Lacharme, Patrick Gauthier and Phillip Godard. After becoming accomplished in French cuisine, she took her talents to Coeur d'Alene where she now bakes French pastries and quiches for the Culinary Stone Café, and offers monthly cooking courses at The Culinary Stone and cooks privately for clients.



Chef Patricia has been inspired to create a different kind of experience for resident of the local area and will be providing this authentic dinner event on Saturday, October 7th starting at 6 pm at the Hall. Please RSVP to reserve a spot. You will experience elegant cutlery, fine table ware, candles, French music and wonderful food, with each course served. Make it a date with your significant other or come on your own to experience this fabulous opportunity to be transported to Paris for the evening! Dinner seating is limited to 24 individuals and the price is \$30 per person. Cash and checks only, please.

RSVP to 208-651-6660 or by email at patriciahebertfr@gmail.com by October 3rd.

Please see the menu on page 2.

Bistro Menu

Apetizer

'Rillettes de Porc Baguette et Cornichons' - *Pork spread on sliced baguette with pickled gherkins*



Starter

'Soupe à l'oignon gratinée au comté' - *An onion soup baked with baguette and Comté cheese*



Main course

'Rôti de porc en cocotte et une sauce chasseur accompagné d'un gratin Dauphinois' - *a pork roast with tomato, shallots and Madeira wine-based sauce served with a delicious creamy, flavorful cheese and potato gratin, which is a classic French potato gratin dish, specialty of Dauphiné region of south east of France.*

Cheese and salad

For dessert

We will take full advantage of apple season and serve an individual apple tarte.

