

LA RESERVE BY WINE SPECTATOR

LA CUISINE BOURGEOISE

by Jacques Pépin

*“Techniques combined
with talent create great food.*

*However, to bring forth
extraordinary dishes, love is needed.*

One cannot cook indifferently.”

“Cuisine bourgeoise originated in the middle of the 19th century in France. It’s a cuisine rooted in simplicity, fresh ingredients, and comfort – above all else, it is a cuisine to share. Cuisine bourgeoise is the women’s cooking extolled in classic literary works such as in Proust’s In Search of Lost Time, Flaubert’s Madame Bovary, and Balzac’s Père Goriot. It is a cuisine epitomized by les mères de Lyon, the celebrated female chefs of Lyon during the 19th and early 20th centuries, and one that shaped my childhood and family traditions. It is a cuisine which honors the ritual of the table in the tradition of mothers and grandmothers. It is a cuisine to savor rather than admire or evaluate. Cuisine bourgeoise is simply happiness on a plate.”

— Jacques Pépin, Oceania Cruises Executive Culinary Director

Jacques 17



VELOUTÉ REINE-MARGOT
Poultry Cream with Vegetable Julienne and Pistachio Diamonds
*Ladoucette Comte Lafond Sancerre Blanc,
Loire Valley France*

SOUFFLÉ DE HOMARD PLAZA ATHÉNÉE
Maine Lobster and Cheese Soufflé
*Louis Latour Meursault Chardonnay,
Côte de Beaune, Burgundy, France*

***FILET DE SOLE BRILLAT-SAVARIN**
Dover Sole Fillet with Crustacean Mousse
and French Black Truffles
*Louis Latour Morey-Saint-Denis Pinot Noir,
Côtes de Nuits, Burgundy, France*

***FILET DE BŒUF RÔTI RICHELIEU**
Roasted Beef Tenderloin with Stuffed Mushrooms,
Tomatoes, Braised Lettuce,
Château Potatoes and Madeira Sauce
*Château Lynch-Moussas 5ème
Cru Classé Pauillac, Bordeaux, France*

BRIE DE MEAUX AUX NOIX ET LAITUE
Nut-Crusted Brie de Meaux with Boston Lettuce Hearts
*Château Lynch-Moussas 5ème
Cru Classé Pauillac, Bordeaux, France*

OMELETTE SIBERIENNE
Baked Alaska with Williams Pears and Chestnut Ice Cream
Château Laffitte-Teston Pacherenc Du Vic-Bilh, South-West, France

PETITS FOURS

CHOUQUETTE AUX PRALINES ROSES
Parisian-Style Pink Praline Cream Puffs

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.