

# A Beak to Feet experience – Canard à la Presse

*with Chef Andy Ashby from C'est Bon Restaurant*

Sunday 6 July 12.45-13.45pm

Book now

Discover a **unique process** to make a traditional sauce **Canard à la presse** with **Chef Andy Ashby**.

An **18th century French classic**, this dish has a **rich culinary history**, believed by many to be the **pinnacle** of **bourgeois French cuisine**. In France, canard à la presse or canard au sang (duck in blood) is regarded as the **height of elegance**. It consists of **various parts of a young duck** that has been **roasted**; duck legs fall on one plate and duck breast slices go on another. The **distinguishing** feature, however, is the sauce that tops the breast.

Guests will receive a recipe card of the sauce to take home, and enjoy delicious samples whilst **Chef Andy Ashby** showcases the preparation of the sauce.

## What's included

- An exclusive 1-hour culinary showcase with Chef Andy Ashby on the preparation of a traditional French pressed duck sauce
- Recipe card of the sauce to take home
- Enjoy
  - Duck Parfait Macaron Snack
  - Puy Lentil | Mountain Pepper Spiced Confit Duck | Clementine Sauce served tableside
  - Witlof à l'orange & Almondine Salad to share
- 1 glass of French red wine



## About Chef Andy Ashby

Andy Ashby is the owner and head chef of C'est Bon Restaurant & Le Bon Bar in Woolloongabba, Brisbane. He is known for his modern French cuisine that incorporates local and seasonal ingredients.



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