



THE FAMOUS DUCK ON THE PRESS “MAÎTRE CANARDIER”

Duck on the Press (Canard à la Presse) is arguably one the world’s most extravagant and illustrious meals, created in the 19th century by Rouen chef Mechenet. The complex dish was popularised by famed Paris restaurant La Tour D’Argent, where the likes of Theodore Roosevelt and Charlie Chaplin all indulged in the delectable creation. It wasn’t long before the Savoy in London began serving Canard à la Presse to cater to the increasingly image-conscious members of Edwardian high society.

Canard à la Presse is traditionally prepared in front of the diner, with the bird roasted rare and thin slices cut from the breast, before being placed in a reduction of red wine. The remaining carcass, except for the legs, is then placed in a specially designed duck press to extract the juices, which are added to the sauce and flavoured with Cognac.

THE DUCK

The breast with potato puree & truffle, peas a la française; the sauce finished at the table; followed by the leg with baby cress & mustard jus

24 hours notice is required from dinner guests wishing to savour the Canard à la Presse, where the duck is prepared at the table.

**\$145 per couple
Maximum four guests per table**