



TASTE THE ADVENTURE

French Adventure Package

Edmond Fallot Basil Dijon Mustard

A family-owned company since 1840, Edmond Fallot is an artisan mustard producer with a worldwide reputation for exceptional quality. Their Basil Dijon Mustard is one of their most flavorful and distinctive offerings, made in the traditional manner of grinding the mustard seeds in an old stone mill, and then blending in fresh basil leaves. Try this intensely-flavored mustard in salad dressings, on sandwiches, or as a marinade sauce on fish, poultry, and all meats.

Edmond Fallot Cornichons

Sure to become a favorite in your pantry! The Edmond Fallot Cornichons are crispy gherkin pickles flavored with vinegar, tarragon, mustard seeds, pearl onions, and spices for a zesty, authentic French flavor. French cornichons are traditional accompaniments to pates, smoked meats and fish, and are an essential addition to your charcuterie platter!

Béarnaise Sauce

Béarnaise is one of the most famous sauces in the world, made with high quality butter, wine vinegar, shallots, and tarragon. In France, Béarnaise Sauce is often served on top of steak, but it also pairs well with other grilled meat, fish, and vegetables. Try it mixed with a rice salad or a pasta salad with shrimp and black olives, or enhance a dish of rotisserie chicken with its perfectly balanced, distinctive French flavor.

Calissons

The centuries-old Calissons recipe dates back to 1454 when the Good King Rene of Anjou, Count of Provence, married Jeanne de Laval. His wife was quite a sullen woman, and in hopes of bringing a smile to her lips, the confectioner to the king invented a new sweet treat in the shape of a smile. When Jeanne de Laval tasted it, her face lit up, and so it was that the Calissons entered into history. The recipe has remained unchanged since its creation, mixing finely ground sweet almonds, candied Provençal melon and orange peel, set on a thin layer of wafer and topped with royal icing.

St. Michel Grand Galettes

These quintessential French butter cookies are the real deal! It is said that the secret ingredient is Brittany salt (Sel de Guerande), but they are really a beautiful mixture of delicious ingredients, French tradition, and you guessed it - butter. Savor each and every bite of these sweet treats as they melt away in your mouth. A delicious snack any time of day, and the perfect after-dinner dessert.

La Lavande Lavender Sachet

These sachets come from the small town of Brette in the south of France and contain genuine dried French lavender to fill any space (closet, drawer, suitcase, car, etc.) with a fresh lavender scent. Made with authentic Provençal fabric, these sachets look just as beautiful as they smell.