

Plating Guide - House Burger

Emmenthal, Mushrooms, Cognac Sauce

Heat at 275°F / 135°C for 20 minutes

- Burger
- Bun
- French Fries
- Sautéed Mushrooms



Garnish Kit (keep cold):

- Lettuce
- Tomato
- Onion Slice
- Emmenthal (Swiss cheese)
- Cognac Sauce



Plating Steps

1. During last two minutes of reheating in bulk pans, place cheese on burger patty to lightly melt and place back in oven
2. Build burger from bottom bun, layering on lettuce, burger, tomatoes (the picture shows "lettuce, then tomatoes, then burger"), and optional red onion and mushrooms before topping with bun
3. Use knotted pick to skewer burger through top bun
4. Pour Cognac sauce in small ramekin or shot glass
5. Arrange burger, fries, pickles, and sauce on plate

