



**ACADÉMIE
DE NANTES**

*Liberté
Égalité
Fraternité*

SESSION 2022

**BACCALAURÉAT PROFESSIONNEL
ÉPREUVE ORALE SPÉCIFIQUE « SECTION EUROPÉENNE »
SPÉCIALITÉ Commercialisation et Services en Restauration
LANGUE : ANGLAIS**

SUJET N°1

Durée de l'épreuve : 40 minutes

- Préparation	- 20 minutes
- Présentation de la situation	- 10 minutes
- Entretien sur les activités et travaux effectués dans la discipline non linguistique	- 10 minutes

SITUATION

You have been working as a maître d'hôtel at **The River Café Restaurant in New York City** for ten years now. You will be in charge of a trainee specializing in service in a restaurant.



Explain the menu to the trainee emphasizing the vegetarian selection and wine pairing and the different places of interest that the customers could visit in New York City.

DOCUMENTS

- **DOCUMENT 1 : MENU OF THE RIVER CAFÉ, NEW YORK CITY**
- **DOCUMENT 2 : PLACES OF INTEREST IN NEW YORK CITY**

DINNER MENU

150 \$ three courses - 100 \$ two courses

APPETIZER

Three Shells *a variety of chilled shellfish*

fresh abalone, citrus, soy, lime Kusshi oysters, cucumber Champagne mignonette
Nantucket Bay scallop ceviche, sea bean, tomato, coriander

Wild Shrimp

Pacific Blue shrimp, Alaskan King Crabmeat, spring white asparagus, citrus Maltaise sauce

Oysters

East Coast Wellfleet Petite and West Coast Kusshi oysters, chilled on the half shell with lemon
pepper granita

Smoked Salmon

applewood house smoked salmon, Pacific white sturgeon caviar,
Yukon Gold potato, lemon, crème fraîche, pumpernickel, herb leaves

Octopus

char-grilled Portuguese octopus, citrus ~ fennel ~ olive vinaigrette, Marcona almond and
sunchoke purée, warm confit potato

White Asparagus Tempura

citrus vinaigrette, blood orange supremes, toasted pistachio

MAIN COURSE

Amish Chicken

cornbread stuffed breast, pan roasted sage, corn purée, baby green beans, Madeira natural jus

Lamb

Colorado rack of lamb, braised lamb breast and Swiss chard cannelloni,
Sicilian pistachio and arugula pesto, whipped ricotta

Niman Ranch Strip Steak

char-grilled 16 ounces, bone marrow Duchess potato, red wine mushroom marmalade

Crescent Farms Duck

apple~honey and spice crusted breast,
roasted root vegetables and farro, wild huckleberry sauce

Black Sea Bass

sautéed with lobster brown butter, grilled artichoke heart, artichoke ravioli

Lobster

butter poached Nova Scotia lobster, heirloom apple beurre blanc cauliflower purée,
brussel sprout leaves

Risotto

creamy risotto with sweet and sour butternut squash,
sautéed Brussels sprout leaves, crispy Trumpet Royale mushrooms

DESSERT

Chocolate Brooklyn Bridge

milk chocolate Marquise, coconut sorbet, coffee Chantilly, espresso caramel

Goat Cheese Cheesecake

guava gelée, lemon curd, guava sorbet, ginger streusel

Hot Soufflé

Valrhona “Dulcey”, soufflé, roasted pineapple ice cream spiced

Sorbet

black currant, apple cider and buttermilk sorbets, spiced chiffon cake

WINE LIST

WHITE WINES	
Chardonnay Domaine Eden Santa cruz Mountains 2015	85.00 \$
Sauvignon Frog leaps Nappa valley	66.00 \$
RED WINES	
Cabernet Sauvignon Domaine Eden vineyards Santa Clara mountains 2015	96.00 \$
Zinfandel Turley – old wines- California 2016	90.00 \$

The River Café
One-Michelin starred restaurant
One Water Street –
Brooklyn, NY –
11201
718-522-5200 –
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- **THE STATUE OF LIBERTY**: History, Ellis Island Museum;
- **GROUND ZERO** : 9/11 Memorial, Once the World Trade Center;
- **CENTRAL PARK** : walking, cycling in the park;
- **THE EMPIRE STATE BUILDING** : one of the tallest skyscrapers in New York City;
- **TIMES SQUARE**: world-famous square like the Champs Elysées Avenue in Paris;
- **BROOKLYN BRIDGE**: one of the oldest bridges in New York. It connects Brooklyn to Manhattan.