

# Beef Pot Pie

## AUNT DELLA MAE'S BEEF POT PIE -MONDAYS

Della Mae lived in Coffeyville, Kansas [USA]

where she was a meat cutter at the local Food Liner Grocery Store.

With her great knowledge of meats,

Della Mae became a celebrated cook and baker in Coffeyville,

where an invitation to dinner at her home was cherished.

In addition, Della Mae's biscuits caused a sensation in

the small community when she first baked them and they continue

to be the standard even today.

Della Mae's niece, Brenda, was kind enough to share her

Aunt's pot pie recipe with Chef Garrett and a mid-western [USA]

classic was brought to Seoul.

Chef Garrett added herbs to Della Mae's crust,

an addition he is sure Della Mae would have approved of.

Aunt Della Mae is no longer with us, but her beef pot pie lives on.

We use fresh seasoned ground beef from Australia,

onions, seasonings, herbs and potatoes, carrots, green and

lima beans, peas and corn, red wine, beef stock and cream.

This is all folded into a flakey herb crust and baked to a golden brown.

Our beef pot pie is offered as a take-out item at 9,500won or as a

Set Menu for 17,000won on Mondays only,

between 4:30 - last order 7:30pm.

### Set Menu

Basket of TARTINE's Bread

Garden Salad with Vinegar/Oil and Herb Dressing

Beef Pot Pie

Shot Dessert Choice of Rhubarb/Cherry Crumble or Chocolate Parfait

### Pot Pie pan deposit

We charge 1,500 won for each Beef Pot Pie that is taken 'to go' and will be happy to refund the deposit when you bring back the pie pan.

We use a heavy, high grade aluminum pie pan to bake our Beef Pot Pie in and it is just perfect for reheating your Beef Pot Pie at home.

A disposable aluminum pan just doesn't give us the results we expect.?

We do use disposable aluminum pie pans for our fruit and cream pies,

but those pies are perfect for that style of pie pans

and there is no deposit required for them..

