



365 Days of Food

#13 Duck Confit (via [JoeFoodie](#))

Had the incredible pleasure tonight of talking with Chef Jeff Rose at Toast Birmingham.

Henry and I sampled a number of dishes off the Toast Birmingham dinner menu.

A stand out dish for me was the Duck Confit.

Perfectly cooked - crisp skin, tender meat.

Served over potato gnocchetti, bacon, & teardrop tomatoes. Yes, this dish is decadent, but the flavors meld so well together. The moist duck with crisp skin, the salty bacon, creamy gnocchi, & the tartness from the tomatoes - all play perfectly together.

A very well thought out dish to say the least - each ingredient compliments the other.



now that's some good eatin'

Written by Detroit foodies [Henry Balanon](#)
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