

# DECEMBER PLAT DU MOIS MENU

PLAT



## CASSOULET TRADITIONNEL

SLOW-COOKED CASSEROLE MADE WITH WHITE BEANS, DUCK CONFIT

\*PORK, LAMB AND AUTHENTIC TOULOUSE SAUSAGE

IT'S A SIGNATURE DISH OF FRANCE, KNOWN FOR ITS DEEP, SAVORY  
FLAVORS AND CRISPY CRUST

42

**THIS ITEM WILL INCUR \$10 SUPPLEMENTAL ON THE PRIX FIXE MENU**

## DESSERT NAPOLÉON AUX POMMES

SUGARED PUFF PASTRY | SALTED CARAMEL | SPICED APPLE COMPOTE

CHANTILLY | TOASTED ALMONDS | ALMOND ICE CREAM

14



## SUGGESTED WINE PAIRINGS

FOR THE CASSOULET - CAB SAUV | MERLOT | PETITVERDOT

CHÂTEAU DU GRAND BOS, GRAVES, BORDEAUX 2019

18 | 75

FOR THE NAPOLÉON - LA MAISON FERRÉ

"D'OSCAR" - POMMEAU DE NORMANDIE AOC

10

Or choose from our other selections of Bordeaux Wines

Menu item is subject to change according to availability. \*This item contains Pork  
(No substitutions available for this menu)

State food code requires us to inform you that consuming raw or uncooked meats,  
seafoods and eggs, may increase your risk of food borne illness