

DECEMBER PLAT DU MOIS MENU



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

NAPOLEÓN 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 NAPOLEÓN - 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