NOVEMBRE
PLAT ET DESSERT DU MOIS

PLAT

CASSOULET TRADITIONNEL

SLOW-COOKED CASSEROLE: TWICE BAKED TARBAIS BEANS
DUCK CONFIT | PORK BELLY | GIZZARDS
AUTHENTIC TOULOUSE SAUSAGE | DUCK JUS
IT'S A SIGNATURE DISH OF SOUTHWEST FRANCE, KNOWN FOR ITS DEEP, SAVORY FLAVORS AND CRISPY CRUST
39

THIS ITEM WILL INCUR $10 SUPPLEMENTAL ON THE $45 PRIX FIXE



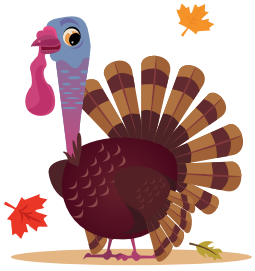
SUGGESTED WINE PAIRINGS

FOR THE CASSOULET - MALBEC
CHÂTEAU PONZAC, "MAINTENANT OU JAMAIS"
CAHORS, SW 2025
15 | 64

DESSERT

TERRINE AU CHOCOLAT

VALRHONA MANJARI DARK CHOCOLATE TERRINE
MANGO ESPELETTE COMPOTE | MACADAMIA SABLÉ CRUMBLE | CRÈME CHANTILLY



SUGGESTED WINE PAIRINGS

FOR THE TERRINE - CHURCHILL'S
CRUSTED RUBY PORT 2007
14

Or choose from our other selections of Rhone or French Country Side Wines
Menu item is subject to change according to availability.
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