



ENJOY OUR SPECIALITIES FROM FRANCE

\$28.95 WITH A GLASS OF OUR FEATURED WINE OF THE MONTH

SERVED FOR LUNCH & DINNER

NOVEMBER 20 – 30

FRESH COD

Served with mussels, sorrel and gratin potatoes.



DECEMBER 20 – 31

FOIE GRAS

Genuine duck liver prepared as foie gras, sauteed & served with watercress, fig, truffle, toasted french baguette.



JANUARY 20 – 31

BEEF BOURGUIGNON from Burgundy

Beef stew with a burgundy wine, served with mushroom, potatoes, pearl onions & carrots.



FEBRUARY 20 – 28

CASSOULET from the Southwest

Confit duck casserole, served with Toulouse sausage, bacon & white bean gratiné.



MARCH 20 – 31

HALF ROASTED CHICKEN

Served with mashed potatoes, brussel sprouts & rosemary.



APRIL 20 – 30

TARTIFLETTE

Au gratin potatoes, served with diced bacon, onion & melted authentic french cheese.

