



## ENJOY OUR SPECIALITIES FROM FRANCE

\$29.95 WITH A GLASS OF OUR FEATURED WINE OF THE MONTH

SERVED FOR LUNCH & DINNER

### NOVEMBER 20 – 30 PAELLA

Casserole with mussels,  
sea bass, shrimp,  
chorizo and rice



### DECEMBER 20 – 31 COQ AU VIN

Chicken casserole,  
cooked in red wine,  
with pearl onion,  
mushrooms & potato



### JANUARY 20 – 31 CASSOULET WITH DUCK

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



### FEBRUARY 20 – 28 BEEF BOURGUIGNON

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



### MARCH 20 – 31 CASSOULET WITH LAMB

Lamb casserole,  
served with Toulouse  
sausage & white  
bean gratiné



### APRIL 20 – 30 OSSO BUCCO

Braised lamb shanks,  
served with pasta &  
carrots in a lemon  
zest garlic sauce

