



## **HORS D'OEUVRES**

### **GARLIC SHRIMP**

garlic aioli, green onions

**OU**

### **GNOCCHI PARISIENNE**

house made sausage, red pepper purée, fennel, lemon zest,  
grana padano

## **PLATS PRINCIPAUX**

### **CASSOULET**

marinated pork, lardons, tomato

**OU**

### **BOUILLABAISSE**

classically prepared, fresh seafood, rouille on grilled bread

## **DESSERT**

### **BREAD PUDDING**

bourbon caramel sauce, chantilly cream

# **DINE AROUND**

**\$40 PER PERSON**