

A taste of France

Friday and Saturday,
March 24th & 25th

\$45/ per person
Doors open and 6:30pm
Dinner starts at 7pm
by reservation only

Niçoise Salad
potatoes, tomatoes, hard boiled egg, greens, green beans, olives
and seared tuna

Cassoulet
duck confit, beans, sausages, bacon, tomatoes, garlic and
onions served with pickled beets

Seared Duck Breast
served with ratatouille, potato purée, french beans, jus and
cherry chutney

Pear Tarte Tatin
served with vanilla bean ice cream and fresh raspberries