Some of our dishes come uncooked or partially cooked, we will provide the proper heating instructions with each pick-up. These items are designated with a “*comes with heating instructions”

**Entrées**

**Bistro Salad** $10  
celery root • carrot • lentils

**Bistro Soup** $10  
pork belly • bacon • collard greens • beans • rich duck broth

**Queue de Boeuf** $20  
braised oxtail • potato gnocchi

**House made Charcuterie** $15  
duck liver mousse w/ jam and/or duck rillettes w/ cornichons and mustard

**Plats Principaux**

**Beef Wellington for 2** $80*  comes with heating instructions  
14 oz beef tenderloin • foie gras • mushroom duxelle • prosciutto • au poivre sauce

**Whole Roasted Chicken** $45  
robochon mashed potatoes, haricots verts, chicken jus

**Cassoulet Toulousain** $28 / $100  * comes with heating instructions  
single portion / family size ~5 portions  
white beans • duck confit • lamb shoulder • toulouse sausage • smoked ham

**Sides**

**Robochon Mashed Potatoes** $10

**Haricots Verts** $8

**Mac n’ Fromage** $8

**Grilled Asparagus** $8

**Baguette** $3.50

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**Cheese and wine package:**

1 Red or White Wine  
3 Cheeses  
1 Baguette  
$40

**Desserts** $10

Apple Tart • whipped crème caramel  
Chocolate Mousse • candied hazelnuts  
Bread Pudding • whiskey caramel

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established in 1998 • **Jean Claude Poilevey**