

# MENU

## LE MENU M LAPIN

\$90 | Serves two | Available December 3-12, 2020

Pain de Campagne Maison  
Housemade Country Sourdough Loaf, Cultured Butter

Terrine de Lapin, Haricot Tarbais  
Rabbit Terrine, Tarbais Beans

Parmentier de Lapin, Sauce Moutarde  
Rabbit Parmentier, Mustard Sauce

Purée de Pomme de Terre  
Potato Purée

Pain d'Epices, Poire Pochées au Vin Rouge, Chataîgne  
Spiced Honey Cake, Red Wine Poached Pears, Chesnut

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## SUPPORT OUR COMMUNITY

### **Vins de Vienne Cotes-Du-Rhone Les Cranilles 2016**

All proceeds during November will go to the Assata's Daughter organization.

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## A LA CARTE

Bread is available for pick-up at the window. Please call ahead to reserve a loaf.

### **Cassoulet (\$25)**

Bring home a French classic.

### **Tarte Tatin (\$12)**

Caramelized Apple Tart served with a Tahitian Vanilla Whipped Creme Fraiche

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## **COCKTAIL KITS TO GO**

### **Silent Night (\$40)**

A manhattan or old fashioned drinker delight. A full bodied cocktail with herbal undertones named after the French monks that took a vow of silence. Serves four.

### **Alaska Martini (\$40)**

A forgotten classic, this boozy citrusy martini highlights yellow chartreuse, one of chef's favorite French spirits Serves four.

### **Deux Cafés S'il Vous Plaît (\$52)**

The sun sets before 5 pm, and you cannot tell if it's time for a coffee or a manhattan - how about both? Rye, Journeyman Distillery Coffee Liqueur, Angostura. Serves Four.

### **Bourbon in Burgundy (\$52)**

Summer vibes while there's snow outside. A bright and citrusy winter bourbon cocktail  
Bourbon, Cassis, Sweet Vermouth, Lemon  
Serves four.

### **A Tale of Two Martinis (\$52)**

A Slightly Dirty Classic Martini. Your Choice of Spirit  
Gin or Vodka, Dry Vermouth, Olive Juice, House Marinated Olives  
Serves four.

## **WINE**

Please note all bottles are priced for takeout only.

### **HALF BOTTLES**

#### **Remelluri Rioja Reserva 2012 (\$30)**

Varietal: Tempranillo. A wine full of black fruit and spice with a rich, luxurious texture supported by a strong tannic spine.

**Cordero di Montezemolo Barolo DOCG 2013 (\$39)**

Varietal: Nebbiolo. "Monfalletto". Very floral with dried strawberries, plums and light toffee. Smoke, too. Medium to full body, velvety tannins and a flavorful finish.

BUBBLES

**Charles de Fere Cuvee Jean-Louis Blanc de Blancs (\$18)**

Bright and fruity on the nose, aromas typical of Chenin Blanc –apples, apricots and a hint of honey. The palate holds an explosion of fine bubbles followed by a smooth, fruity finish.

**Taittinger Champagne N.V. (\$65)**

Smoke and toasted brioche, candied lemon zest and apple blossom notes in this firm, aperitif-style Champagne.

VIN BLANC ET ROSE

**Studio by Miraval Rose 2018 (\$23)**

Varietal: Cinsault, Grenache, Rolle, Tibouren. Fleshy palate with notes of citrus and white flowers and a long finish with salinity.

**Chateau D'Aqueria Tavel Rose 2019 (\$30)**

Varietal: Grenache. Vibrant salmon-coral in color; this wine is bone dry, full-bodied and full of fruit on the palate, with the lusciousness and depth that have made the wines of Tavel famous.

**Jose Antonio Garcia El Chuqueiro 2015 (\$20)**

Varietal: Godello. Smoky and spicy notes frame peach and pear flavors in this lively white. Crisp acidity and light tannins impart structure, though this remains light and graceful on the palate.

**Kilikanoon Kilmer Run Riesling 2019 (\$28)**

Varietal: Riesling. This South Australian wine shows mouth watering lime and citrus fruits burst across the palate with elements of orange, talc and a subtle minerality lying beneath. Crisp finish with a long tangy lime and citrus aftertaste.

**Pinon Vouvray LE 2016 (\$32)**

Varietal: Chenin Blanc. The more delicate aromatics of lime blossom and pear are balanced by a core of dried white peach, confit lemon, and honey.

**Deux Roches Saint-Veran 2017 (\$33)**

Varietal: Chardonnay. Crisp and lively, this is a tight and mineral wine. Baked-apple fruitiness is balanced by bright acidity and a tangy aftertaste.

**Thomas Labaille Sancerre 2019 (\$37)**

Varietal: Sauvignon Blanc. Unripe flavors of apple, grapefruit, lime with mineral notes.

Well balanced between acidity and flavor.

**Joseph Drouhin Chablis 2018 (\$40)**

Varietal: Chardonnay. A dry and fruity wine. Its colour is pale gold with greenish hues. Very fresh aromas reminiscent of citrus; small pleasant touches of fern or coriander are found as well. On the palate, dry and fruity, with mineral notes.

**Domaine de la Solitude ChateauNeuf-du-Pape 2018 (\$58)**

Varietal: 40% Clairette, 25% Grenache Blanc, 35% Roussanne. Complex nose of tropical fruit and brioche. Mouth combining vivacity and smoothness with notes of citrus, tropical fruit and flowers with a very mineral finish.

VIN ROUGE

**Enantio 'TerradeiForti' Roeno 2015 (\$20)**

Intense full-bodied red wine produces from the grape called Enantio or "Lambrusco a foglia frastagliata". The bouquet is rich and spicy and the taste is round, smooth and well-structured

**Vins de Vienne Cotes-Du-Rhone Les Cranilles 2016 (\$21)**

Varietal: Grenache, Syrah, Mourvedre. Fresh raspberry, boysenberry and pungent flowers on the fragrant nose. Finishes spicy and smooth, featuring gentle tannins.

**Chateau Musar Jeune 2018 (\$34)**

Varietal: Cinsault, Syrah, Cabernet Sauvignon. This Lebanese wine inhibits aromas of blueberries, dark red cherries with Mediterranean herbs, tobacco and spice. This is a warm and fruity wine with medium tannins and gentle acidity.

**Justin Girardin Bourgogne Rouge 2017 (\$37)**

Varietal: Pinot Noir. Lovely aromas and flavors of black cherry flesh with accents of iron ore, spice, summer flowers and a touch of earth. Feels supple on the palate and finishes smooth and easy.

HALF BOTTLES

**Chateau Laribotte Sauterne 2016 (\$32)**

Varietal: Semillon, Sauvignon Blanc. Light, fruity mouth with flavors of candied fruits and dry apricots. Serve as an aperitif, and with foie gras, white cheeses, and savory desserts.