



AT ONE PAST MIDNIGHT ON THE THIRD THURSDAY OF EACH NOVEMBER, FROM LITTLE
VILLAGES AND TOWNS OVER A MILLION CASES OF BEAUJOLAIS NOUVEAU
BEGIN THEIR JOURNEY THROUGH A SLEEPING FRANCE TO PARIS
FOR IMMEDIATE SHIPMENT TO ALL PARTS
OF THE WORLD. BANNERS PROCLAIM THE GOOD NEWS:

*“Le Beaujolais Nouveau
est Arrivé!”*

ENJOY AND DON'T MISS THE FIRST TASTE OF FALL
FROM OUR IMPORTED BEAUJOLAIS NOUVEAU!!!

GLASS \$18.- BOTTLE \$69.-



SOUPE À L'ONION

A FRENCH ONION SOUP WITH A HEARTY BROTH
FINISHED WITH A GARLIC CROÛTON
AND MELTED GRUYÈRE CHEESE.
\$12.95

CREVETTES ET SAINT-JACQUES VOL AU VENT

GULF SHRIMP AND SEA SCALLOPS IN A CREAMY SAFFRON SAUCE
WITH TENDER LEEKS, MUSHROOMS AND BABY VEGETABLES
SERVED IN A FLAKY PUFF PASTRY.
\$28.95

BEEF BOURGUIGNON

TENDER BEEF, APPLEWOOD SMOKED BACON,
ROASTED MUSHROOMS, PEARL ONIONS,
BABY CARROTS, HERBS
SIMMERED IN BEAUJOLAIS OVER POMME PUREE.
\$28.95

STEAK A LA LYONNAISE

GRASS FED SKIRT STEAK, LYONNAISE POTATOES,
HARICOTS VERT, CARAMELIZED ONIONS
AND A ROSEMARY JUS.
\$28.95

COQ AU VIN

TENDER CHICKEN LEGS SIMMERED IN A
BEAUJOLAIS SAUCE WITH PEARL ONIONS, MUSHROOMS
AND BABY VEGETABLES SERVED WITH POLENTA.
\$26.95

LAPIN AU BEAUJOLAIS

BRAISED RABBIT LEGS WITH A RICH BEAUJOLAIS SAUCE,
ROASTED POLENTA, BABY CARROTS
AND GRILLED ASPARAGUS.
\$26.95

