

# Beaujolais Nouveau Celebration Dinner

For Carry Out or Dining in at Indoor/Outdoor Approved Tables

Starting Thursday, November 19 – Sunday, November 22 we will be celebrating the Tradition of the Beaujolais Nouveau – the first wine of this year’s harvest. We have created a menu that brings the essence of French Cuisine and makes this humble, young wine sing La Marseillaise.

All of these items are great for carry out or eating in. Create your own menu from these suggested items:

## STARTERS:

**Escargot** – Chef Luis’ Escargot are like no other. Escargot with Spinach, Tomatoes, Bacon and Puff Pastry with a Spinach Garlic Butter sauce. ... \$14.50

**Three Cheese Soufflé** – Three different Cheeses and Eggs baked until they are fluffy and bubbling. Easy to re-heat at home. ... \$9.00

**French Onion Soup** – Taught to us by a French Chef that we swore to secrecy. We can’t give you his recipe, we can only make it for you! ... \$8.50 Bowl

**Warm Goat Cheese Salad with Cranberries and Candied Walnuts** with Mixed Greens and Suzette’s Balsamic Vinaigrette. ... \$15.50

## PLAT PRINCIPAL:

**Beef Bourguignon Crepe** – Tender Beef simmered in Red Wine for hours, carrots and mushrooms with pearl onions all wrapped in a Suzette’s Crepe. ... \$19.50

**Mushroom and Onion Crepe** – An excellent choice for vegetarians or anyone who loves mushrooms. Three different types of mushrooms with caramelized pearl onions. The creamy sauce kisses these delicious mushrooms, again all wrapped in a Suzette’s Crepe. ... \$16.50

**Quiche Lorraine** – A slice of Quiche with Bacon and Swiss and a small salad makes a great light accompaniment to the Beaujolais. ... \$15.50

**Sautéed Duck Breast with Blackberry Cherry Wine Sauce.** Accompanied by Wild Rice and Arborio White Rice blend and Roasted Brussel Sprouts, Bacon and Butternut Squash. ... \$28.00

**Duck Confit** – Our house made confit of the Duck Leg and Thigh is simmered for hours in duck fat until fall off the bone tender. It is served with Roasted Potatoes and Beets and Chef Luis’ Duck Sauce. ... \$25.50

## DESSERT:

Anything Chocolate from our Patisserie. When placing your order ask for what selections are available. **Cheese Plate** with three different cheeses, walnuts and grapes.

And for your beverage choice:

We will be offering the Beaujolais Nouveau by the glass or bottle for those dining in or for carry out we would like to suggest a bottle. The **2020 Beaujolais Nouveau is \$18 per bottle**. Our cellar also carries the more serious Beaujolais Wines and a favorite of Suzette’s is the **Moulin au Vent at \$41 a bottle**. If you have never had a serious Beaujolais – treat yourself.