

SAINT URBAN

en Cocotte

this menu is offered from January 13 until January 16

Tajine of Peppers & Winter Vegetables

w/ Chickpeas, Harissa & Meyer Lemon

wine pairing: Domaine de la Tour du Bon Bandol Rouge 2017 \$30

Classic sturdy & earthy mourvèdre from Provence

Sicilian Seafood Stew

w/ Maine Lobster, Octopus, Mussels, Cod, Cauliflower & Capers

wine pairing: Domaine François Villard Saint-Péray Version 2018 \$37

Perfumed, rich, ripe and mineral marsanne-dominated blend

Braised Lamb Clapassade

w/ Eggplant, Fennel, & Swiss Chard

wine pairing: Arianna Occhipinti Terre Siciliane Nero d'Avola Siccagno 2018 \$45

Fresh & lively, spiced, ripe & fruity.

Cocottes are \$60 each and serve 2 to 3

Dishes are prepared in enameled cast iron Dutch Ovens, ready to be reheated easily with no wasteful disposable packaging. \$75 Deposit required. Supplies are limited. Weekly or twice weekly standing orders recommended.