

# SAINT URBAN

## en Cocotte

*this menu is offered from April 28 until May 1*

### **Spring Brandade Composée** **w/ Mussels, Cod, Halibut, Ramps & Fingerling Potatoes**

*wine pairing:* **Domaine Bailly-Reverdy Sancerre 2019 \$32**

*crisp, fresh, mineral & balanced*

*to reheat: Warm in a 350° oven, covered, for about 18-20 minutes*

### **Rohan Duck Confit**

**w/ Pork Belly, Roasted Cabbage & Beets**

*wine pairing:* **Philippe Gilbert Menetou-Salon 2015 \$45**

*Loire pinot noir: fresh from soil, ripe from vintage*

*to reheat: Warm in a 350° oven, covered, for about 18-20 minutes*

*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.*

*Please Return Your Cocotte Within 48 Hours*