

# SAINT URBAN

Jan 14 2022

## Cassoulet-Garbure

Legs of Rohan duck confit, Toulouse-style garlic sausages, pulled, braised Colorado Lamb ribs, Savoy Cabbage, Root Vegetables, Piment d'Espelette in a rich Iberico Ham jus.

*to reheat: Warm in a 350° oven, covered, for about 22 minutes  
(everything is fully cooked, reheat to your liking)*

**suggested wine: Mas de Daumas Gassac**  
*Vin de Pays de l'Hérault Rouge 2019*

### OUR COCOTTE WINE PAIRINGS AVAILABLE IN OUR MIXED 6-PACK:

*Cantalupo Ghemme 2012 A favorite from Piedmont month: higher elevation Nebbiolo*

*COS Cerasuolo di Vittoria Classico delle Fontane 2015 Warm Sicilian flavors & generous texture*

*Domaine de Montille Monthélie Pinot Noir 2017 Real Red Burgundy from a real producer*

*Mas de Daumas Gassac Vin de Pays de l'Hérault Rouge 2019 Legendary red from the Roussillon*

*Montenidoli Vernaccia di San Gimignano Tradizionale 2019 A rare & elegant white from Tuscany*

*Oddero Langhe Nebbiolo 2019 Food-friendly Nebbiolo for a top Barolo producer*

Please return your cocotte within 48 hours