

# LUCQUES

## 19TH ANNUAL CASSOULET NIGHT

Sunday, February 23, 2020

salad of young greens and saint agur with  
local walnuts, banyuls and wildflower honey

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cassoulet de maison with duck confit,  
pork confit, garlic sausage and white beans

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crème caramel with armagnac prunes  
and orange blossom langues de chat

\$65 per guest

\$38 for "Cassoulet-to-Go"

please be advised that consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

A 3.5% charge is added to all checks to cover a large portion of full health care benefits for our employees. thank you for supporting a healthier and happier staff.  
if you would like this charge removed, please let us know