

OCCITANIE, FRANCE

Passport Menu

FIRST COURSE

Steak Tartare

beef tallow tuile, Roquefort mousse,
Cognac poached pears

SECOND COURSE

Cassoulet

slow cooked stew with white beans,
sausage and duck confit

ENTRÉE

Roulade de Poulet à la Toulousaine

Blettes braisées

L'Aligot

chicken roulade with sausage, green olive,
garlic and herbs with cheesy whipped
potatoes and mustard Cognac sauce

DESSERTS

Fénétra

shortcrust pastry with apricot jam and lemon peel,
topped with almond meringue

Tourte aux Myrtilles

traditional cake flavored with
blueberries and dark rum

September 1, 2, & 3 2026

The Class Act Restaurant

Reservations Required

319-848-8777