



Combination Specialties

These are specialty dishes that combine a meat or seafood with a grain or starch to create a fabulous selection of regional specialties.

Cassoulet- This rustic French dish is all about depth of flavor and has many variations throughout Europe. A combination of white beans, sausage, pork, tomatoes and mirepoix (onions, carrots and celery) topped with buttered bread crumbs and baked for hours.

Paella- This classic Spanish dish combines rice, seafood, chicken and sausage with the heavenly flavor of saffron.

Jambalaya- The great flavors from the Big Easy! Complete with rice, tomatoes, onions, peppers, andouille sausage, shrimp and chicken- a little kick and a whole of flavor!

Vol au Vent Poulet- The classic French version of “chicken pot pie”- chicken, aromatic vegetables and a thyme cream sauce served on top of a hollowed out puff pastry.

Red Beans and Rice- Back to the bayou for another classic- Red beans and rice slow cooked for hours with ham hocks to give this dish extra flavor.

Shrimp and Pea Risotto- Homemade stock is slowly added to Arborio rice to create a creamy risotto. This is then finished by adding fresh field peas and shrimp. A combination you will absolutely fall in love with.

“Thanksgiving” Dinner- Do you ever crave a traditional Thanksgiving dinner- when it’s not actually Thanksgiving. We will make a roasted turkey breast with all the trimmings to satisfy that craving whenever you like.

Corned Beef and Potatoes- This is the real corned beef hash- slow roasted real corned beef, shredded and sautéed with potatoes, peppers and onions.

Spanish Pork and Sausage Casserole- Pork loin and a variety of sausage are simmered with peppers, onions, tomatoes, herbs and stock. This is a great tasting hearty dish

Traditional Brazilian Stew (Feijoada)- This is pork and beans Brazilian style- Black beans, smoked sausage, bacon and sautéed pork in a rich flavorful stew.