



**Reserve your table for the Beaujolais Nouveau at Paris 66!
November 18th, 19th and 20th**

Menu Beaujolais Nouveau

~1st Course~

Carpaccio de Lotte mariné au vin rouge

OR

Foie gras de Canard mi-cuit served with gelée of Beaujolais

~2nd Course~

Matelote de Halibut with caramelized pearl onions and carottes au miel

OR

Boeuf Bourguignon served with haricots verts and pommes vapeur

~3rd Course~

Poached Pear Entremet with Anis-Star Caramel

A complimentary glass of Beaujolais Nouveau will be offered with the course of
your choice

\$49 per personne

~Reservations are recommended~