

menu

SALAD

Endive, radicchio, haricot verts and tomatoes
and Beacon Thousand Island dressing

Keep refrigerated. Remove the lid and add Beacon
thousand island dressing to the salad mix and enjoy with your wine!

MAIN

Toulouse Cassoulet — roasted duck
quarters and Andouille sausage, navy beans, garlic,
multi-color carrots, and roma tomatoes

Preheat oven to 350°, remove lid, sprinkle breadcrumbs on top
of Cassoulet, place Cassoulet uncovered in the oven for 25 minutes.

SIDE

Roasted root vegetables — sweet potatoes, potatoes,
turnips, carrots, parsnips, radishes and onions

Remove lid and add to oven next to Cassoulet to warm for 25 minutes.

BREAD

Small loaf of Beacon French bread, butter pats

Remove foil and add to oven to warm with main and side dishes.

DESSERT

Bread pudding with NOLA pralines bits, whisky sauce

Keep refrigerated. When you pull the Cassoulet
out of the oven, turn it off and set the bread pudding in to warm.

When ready to serve, top with the whisky sauce and serve.

**Special thanks to those who inspired this event
and provided in-kind services.**

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