LUCA BISTRO · MT. ADAMS · FRENCH HUNTING SEASON



# La Chasse

*Rabbit & Duck — the French autumn table*

When the leaves turn, France sits down to **la chasse** — the hunting-season table. This November, Chef Frédéric brings it to Mt. Adams: farmhouse rabbit and duck, each with a wine chosen to match. If you've never had rabbit, start here: it's **milder than chicken, tender as a Sunday braise**, and cooked the farmhouse way — nothing gamey, nothing to fear.

## Lapin à la Moutarde — $34

**Farmhouse rabbit braised in mustard cream, served over mashed potatoes.**

WINE PAIRING SUGGESTION
Latitude 44 Côtes du Rhône
$14 a glass

## Magret de Canard — $37

**Duck breast with cherry sauce, carrot purée, broccoli and pearl onions.**

WINE PAIRING SUGGESTION
Moulin-à-Vent, Beaujolais Cru
$15 a glass

## Every Wednesday in November · 5–9 PM

November 4, 11, 18 & 25 · In the dining room or at the bar · Walk-ins welcome

LUCA BISTRO · 934 HATCH ST

CHEF FRÉDÉRIC MANIET