

LA TABLE EN PROVENCE MARINASIDE PRIX FIXE THREE COURSES

Food/Wine Events

FRESHEST DEALS [Rent Stewart and The Mods – Rob Stewart Tribute](#)

Monday, February 27, 2017 4:37 pm Food/Wine Events Dianne 439



Photo credit: Emrys Horton

Pull Up a Seat to La Table en Provence Marinaside

As a young boy growing up in Marseille, Chef Jean-Francis Quaglia (owner of **Provence Marinaside** in Yaletown) would spend hours flipping through the pages of his mother's cookbook collection. Of course this wasn't just any collection of cookbooks as his mother, Suzanne Quaglia, was owner of famed Provençal restaurant Le Patalain in Marseille, and one of the first female professional chefs in France. During the years of her iconoclastic career she achieved many awards and accolades including three Michelin 'Couverts,' two 'Bibles' by La Grande Bible de Roland Escaig, two 'Toques' by Gault et Millau and one Star from Bottin Gourmand. So her cookbook collection was a treasure trove of culinary ideas and inspirations.

Sadly, Mamie Suzanne passed away in the autumn of 2015. Chef Jean-Francis brought back to Vancouver many of the cookbooks that had belonged to his mother. "There are many treasured memories in these books. Our family dinners were inspired by the recipes in these pages." Looking for a little inspiration himself, Chef Jean-Francis turned to one of his mother's favourite books La Table en Provence published in 1946. Held together by a piece of kitchen twine, Chef Quaglia's copy bears testament to a cookbook well-used and well-loved.

From March 1-31, Provence Marinaside will present La Table en Provence, a special menu inspired by Chef Quaglia's favourite dishes from the cookbook of the same name. Priced at \$56 for three courses with an optional wine-pairing for \$40, La Table en Provence features traditional Provençal dishes never before served at Provence Marinaside, including Garlic Soup, Frogs Legs, Rabbit Fricassée and Baked Seabream. Dessert is your choice from the regular menu (may we suggest the Tarte au Citron from Chef's original recipe).

La Table En Provence Menu

Appetizers

(choose one)

Soup à L'Ail

(tomato concassé, poached quail egg, soft bread and cheese)

Wine pairing: Ghislain Kohut Marsannay Blanc 2011 Burgundy France

or

Cuisse de Grenouille à la Provençale

(pan-seared with garlic, parsley and olive oil)

Wine pairing: Tradition de Bois de la Salle Julienas 2014, Beaujolais France

Mains

(choose one)

Lapin en Gibelottes

(marinated in white wine, cognac, olive oil and thyme served with mushrooms, carrots, fingerling potatoes and lardons)

Wine pairing: Clos Cibonne Tibouren 2015, Provence France

or

Dorade à la Tomate

(baked with tomato, lemon, white wine and fennel served with thyme-sautéed zucchini and rice pilaf)

Wine pairing: Domaine Cordier Bourgogne Blanc Jean de la Vigne 2014, Burgundy France

Dessert

Your choice from our regular selection

Wine pairing: Château d'Armajan des Ormes Sauternes 2010, Bordeaux France

If three courses seems like too much, or you'd prefer to mix and match with dishes from Provence's regular menu, there is the option of ordering dishes separately with the two Appetizers priced at \$15 each and the Mains at \$40 each. Also, should you opt to order the special dishes separately, but would like the suggested wine pairing, Sommelier Josh Carlson has created special by-the-glass pricing for them.

Join Chef Jean-Francis Quaglia from March 1-31, as he shares some of his favourite culinary memories from La Table en Provence and pull up a seat to La Table. **Reservations** always a good idea.

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Photo Credit: Emrys Horton