

GOÛT DE FRANCE

\$62/PERSON (APÉRITIF INCLUDED)
WINE PAIRING \$26/PERSON



BLACK OLIVE TAPENADE

crostini maison

Apéritif : La Mauresque – pastis, orgeat, water (30ml)



SALADE DE FROMAGE DE CHEVRE CHAUD

herbes de provence crusted, mixed greens, beurre blanc, balsamic reduction
suggested wine pairing

Le Domaine des Masques Chardonnay 'Essentielle' 2015 Aix-en-Provence, France (90ml)



BOUILLABAISSE

west coast style, prawns, scallops, mussels, clams,
fish, fingerling potatoes, gruyère et la rouille
suggested wine pairing

Domaines Bunan 'Moulin des Costes' Bandol Rosé 2015 Bandol, France (90ml)

OR

AAA FILET DE BOEUF CANADIEN

moroccan spiced root vegetables, smoked
mashed potatoes, red wine peppercorn jus
suggested wine pairing

Clos Cibonne Tibouren 2016 Provence, France (90ml)



TARTE AU CITRON

tangy lemon curd, hazelnut brittle and whipped cream
suggested wine pairing

Chapoutier Muscat de Beaufort 2012 Rhône, France (30ml)

