

GOÛT DE FRANCE

\$62/PERSON (APÉRITIF INCLUDED)
WINE PAIRING \$28/PERSON



BLACK OLIVE TAPENADE

crostini maison

Apéritif : La Mauresque – pastis, orgeat, water



MOULES VAPEUR

garlic, white wine, onion, cream, fresh herbs, garlic crouton

suggested wine pairing

Le Grand Cros 'L'Esprit de Provence' 2017 Côtes-de-Provence, France



BOUILLABaisse

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

suggested wine pairing

Clos Cibonne 'Cuvée Prestige Caroline' Tibouren Rosé 2016 Côtes-de-Provence, France

OR

DUO DE CANARD

Cuisse de canard confit et magret poêlé

brussel sprouts, herb de provence roasted roma tomato,
confit fingerling potatoes, honey lavender pan jus

suggested wine pairing

Domaine Bunan 'Moulin des Costes' Bandol 2014 Bandol, France



TARTE AU CITRON

tangy lemon curd, hazelnut brittle and whipped cream

suggested wine pairing

Chapoutier Muscat de Beaufort 2012 Rhône, France

