

# LA TABLE EN PROVENCE

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MENU \$58/PERSON  
PROVENÇAL WINE PAIRING \$32/PERSON  
PETIT PROVENÇAL WINE PAIRING \$22/PERSON

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## APPETIZERS

### CHOUX-FLEURS BROCOLIS AU GRATIN (Broccoli and Cauliflower Gratin)

baked with gruyère cheese, anchovies, velouté, bread crumbs

suggested wine pairing

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

### SOUPE AUX MOULES DE MAMIE SUZANNE (Mamie Suzanne's Mussel Soup)

tomato, saffron, extra virgin olive oil

suggested wine pairing

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

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## ENTRÉES

### PAUPIETTES DE BŒUF À LA PROVENÇALE (Beef Paupiettes Provençal)

stuffed with lardons, garlic and parsley  
with sautéed rainbow carrots and panisse

suggested wine pairing

Bastide de la Ciselette 'Lou Pigna' Bandol Rosé 2017 Bandol, France

### POULPE EN DAUBE GRILLÉ (Grilled Octopus Stew)

marinated with thyme and garlic  
served with sautéed zucchini and jasmin rice

suggested wine pairing

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

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## DESSERT

### CHOOSE FROM OUR SELECTION

suggested wine pairing

Château de Jau Muscat de Rivesaltes 2011 Muscat de Rivesaltes, France

