

ATLANTIC LOBSTER

3 COURSE MENU \$69/PERSON

ROSÉ WINE PAIRING \$31/PERSON | PETIT ROSÉ WINE PAIRING \$21/PERSON

APPETIZERS

CHILLED LOBSTER SALAD

avocado, corn, roasted pine nuts, micro sorel, pine nut vinaigrette

suggested wine pairing

Luc Belaire Rare Rosé NV Provence-Alpes-Côte d'Azur, France

LOBSTER BISQUE

atlantic lobster meat, chive crème fraîche

suggested wine pairing

André et Mireille Tissot Crémant du Jura Rosé NV Jura, France



ENTRÉES

BASQUE STYLE ROASTED LOBSTER

baby bell peppers, spanish chorizo, fingerling potatoes, espelette, cilantro oil

suggested wine pairing

Prieuré de Montézargues Tavel Rosé 2016 Southern Rhône, France

WHOLE ATLANTIC LOBSTER

steamed, grilled or sautéed provençal style, seasonal vegetables, seven grain rice

suggested wine pairing

La Grande Bauquière 'Moment Inattendu' Rosé 2018 Côtes-de-Provence, France

LOBSTER THERMIDOR

braised fennel, gem tomato confit, wilted greens

suggested wine pairing

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



DESSERT

VANILLA BEAN ANGEL FOOD CAKE

macerated bc blueberries, port wine chantilly

suggested wine pairing

Château de la Roulerie Côteaux du Layon 2015 Loire, France

