



Try our Wine Pairing for \$18.00

Appetizer

Pistou Soup

~

Atlantic Salmon Tartar

Lemon-Marinated, Tomatoes, Avocado,
Black Olive Dust and Tarragon Crème Fraîche

~

Red Cherry Tomato Tart

Fresh Herbs, Garlic,
Mozzarella and Rosemary Honey

Main Course

La Bouillabaisse

Lobster, Sea Bream, Cod Fish, Arcadian Redfish, Merluza,
Red Mullet and Garlic Croûton Rouille

~

Artichoke Stuffed Gnocchi

Pan-Fried with Zucchini, Sun Dried Tomatoes, Shitake Mushrooms,
Picholine Olives, Finished with "Moulin de L'Olivette" Olive Oil

~

Coq Au Vin

Red Wine Braised Chicken, Crispy Pork Belly, Crimini Mushrooms
with Cracked Black Pepper Fettuccine

Dessert

Chocolate Torte

with Olive Oil Ice Cream

~

Apple Crumble

with Lavender Gelato

~

Artisanal Cheese

Three Cheeses with Pear-Fig Chutney,
Beet Chips, Pear Chips and Baguette

\$33.10

Tax and Gratuity Not Included