

An Evening in Provence

RECEPTION

CLASSIC PASTIS BAR

Jambon de Bayonne, marinated olives, rosemary almonds
LAVENDER FRENCH 75's & TRIENNES MÉDITERRANÉE ROSÉ (2018)

additional beverages Perrier & Kronenbourg

CANAPÉS

TRUFFLED FARM EGG CUSTARD

chicken skin crackling

BÛCHERON en CROÛTE

caramelized onion, thyme, local currants

DRY AGED BEEF & NIÇOISE OLIVE TARTARE

Pommery mustard, fennel confit, cured egg yolk, caper, radish

RED BELL PEPPER SOUP SHOTS

vadouvan crème fraîche, chive

Wine Dinner

PROVENÇAL VEGETABLE TARTLET

local baby arugula, balsamic redux, gruyère crisp
TRIENNES MÉDITERRANÉE VIOGNIER (2018)

BAGUETTE CRUSTED HALIBUT 'BOUILLABAISSE'

scallop – shrimp – mussel

tomato saffron fumet, espelette rouille, melted leeks
DOMAINE BENOÎT DARDIN CHEVERNY BLANC (2016)

LAMB 'TWO WAYS'

herb roasted leg of lamb & braised lamb – artichoke ragout

polenta squash blossom, button mushrooms, basil pistou jus, red veined sorrel
TRIENNES MÉDITERRANÉE SAINT-AUGUSTE (2015)

BRIE FERMIER

buttered brioche, hydroponic mâche, Bonne Maman, dehydrated strawberry

LOCAL PEACH TARTE TATIN

fig - Cognac caramel, lemon thyme ice cream, golden hazelnut 'tear drop'
CAVE des VIGNERONS de MANCEY, CRÉMANT de BOURGOGNE BRUT RÉSERVE (NV)

Chef Wes Dier