



PROVENÇAL

Dinner

TUESDAY, SEPTEMBER 23RD, 2025

\$80 Menu Only • \$115 with Wine Pairing
\$45 Rhône Valley Flight



A culinary journey through
Provence, thoughtfully paired
with Rhône wines.

MISE EN BOUCHE

Panisse

(Chickpea Flour Fries)
served with Homemade Aioli

 Famille Perrin Rosé, Côtes du Rhône

APPETIZER

Ravioles de Royans

served with Porcini Mushroom
Cream Sauce

 Famille Perrin, Côtes du Rhône Red

ENTRÉE

(Your choice of)

Traditional Lamb Daube

served with Polenta

 Domaine Beurenard Rasteau AOC Red
or

Cod Brandade

(Traditional Cod & Potato Gratin)

 Peyrassol "Les Commandeurs"
Côtes de Provence Rosé

DESSERT

(Your choice of)

Lemon Tart

or

Chocolate Mousse

Served with Raspberry Coulis
& Raspberry Whipped Cream

 Beaumes de Venise Dessert Wine