

Toujours Provence

Le Carte du Soir, le 9 Août

Appétif

Kir Royale, served with baked brie

Kir Royale is a mixture of crème de cassis - a blackcurrant liqueur and champagne

Hors de l'œuvre

Coquilles Saint Jacques

Scallops gratineed with white wine, garlic and herbs

Le plat

Bourride

Beloved Provencal fish stew with aioli

Trou Bourguignon

Punch Romaine

A Granita or frozen slushy made from white wine, citrus juices and champagne, topped with rum

Le Dessert

Charlotte Malakoff

A classic French cake made with almond crème and strawberries

Le café et le thé



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Le 9 Août

Sélection de vins du Chef Erik

Chenevierères Chablis

From the Chapelle Vaupelteigne, a village located in the northern side of the Chablis appellation in Burgundy. This region is best known for producing wines with balanced minerality and purity of the fruit.

Dune Gris

This rosé is produced in Camargue; a region located at the delta of the Rhône River. The landscape is unique with many saltwater ponds and sand dunes. Near the Mediterranean, there are many vineyards in the appellation Sable de Camargue, producing wines known for their minerality.