

FRENCH

Prix Fixe

1ST COURSE

TARTE PIPERADE

Basque vegetable tart, herb salad

or

PÂTÉ DE CAMPAGNE

rustic bread, violet mustard, cornichons

Chablis, William Fevre, Champs Royaux, 2020

2ND COURSE

AXOA D'AGNEAU

Basque braised lamb stew served with rustic bread

or

LOUP DE MER EN PAPILOTE

fennel, blistered tomato, pommes Parisienne, citrus

or

VEGAN CASSOULET

flageolet beans, mushroom, roasted seasonal vegetables

Saint-Joseph, Jean-François Jacouton, Sortilège, 2020

3RD COURSE

CHOCOLATE POT DE CRÈME

Chantilly cream and berries

Vin Doux Naturel, Gerard Bertrand, Banyuls, 2017