

Cote D'Azur

TRADITIONAL MEDITERRANEAN CUISINE
FROM CANNES...NICE...JUAN LES PINS...ANTIBES...MONACO

Summer Du Jour Three Course Menu
July 31 thru August 11
\$40 Menu Wine Pairing 2 Glasses add \$8

Choice of First Courses

Poivrons confit à l'huile d'olive, Pequillo Peppers and Salpicon of Tomatoe, Onions and Corn

Pairing

Le Saint Andre Rose, Provence

Or

Burgundy Escargot Cote D' Azur, Garlic Pesto Butter en Coccote

Pairing

Domaine Michel Girault Sancerre

Or

Veloute of Asparagus, Soft Cream with Sour Dough Croutons

Pairing

Domaine Michel Girault Sancerre

Choice Of Entrees

Roasted Loup de Mer, Artichoke and Fennel, Tomato Jus

Pairing

Louis Jadot Macon Village

Or

Grilled lamb Chops, Broccolis Tabouleh, Glazed Summer Peach and Basalmic Syrup

Pairing

Pic & Chapoutier Cotes Du Rhone

Or

Truffle and Herb Crusted Chicken Breast, Roasted Potato, Pan Juices, Buttered Glazed Carrots

Pairing

Chateau Bellevue Peycharneau, Bordeaux

Dessert

Flan Cake Basque Style, Strawberries and Coulis
(Please No Substitutions)

MENU 2 JULY 31ST THRU AUGUST 11
MENU 3 AUGUST 14TH THRU AUGUST 25TH
MENU 4 AUGUST 28TH THRU SEPTEMBER 8TH