

South of France Soiree Menu



Passed Items

BLUE CRAB AND SQUID INK RAVIOLINI

GOAT CHEESE CROSTINI

GRILLED SHRIMP

LAMB LOLLIPOPS

Campuguet 1753 Syrah Vermentino Rose

Campuguet 1753 Saperavi

First Course

CHILLED TOMATO SOUP

herbs de provence

Campuguet 1753 Vermentino

Second Course

PETITE ROMAINE SALAD

olive oil, lemon, caper and anchovy, gruyere

Famille Lancon Solitude Lirac

Dual Entree

CENTER CUT RIBEYE MEDALLION AND SEA BREAM

haricot verts and roasted cipollini onion, tomato coulis,
sage and lavender chimichurri

FAMILY STYLE RED POTATO PROVENCAL

roasted new potatoes, herbs de provence, garlic

Domaine de la Solitude Chateauneuf du Pape Rouge

Domaine de la Solitude du Pape Cuvee Barberini

Dessert

PISTACHIO MOUSSE

dark chocolate crumble, cherry gelee, pistachio dust,
luxardo reduction

Campuguet 1753 Syrah Vermentino Rose