

# 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*

### Seated Course

**CHILLED TOMATO SOUP**

herbs de provence

*Campuguet 1753 Vermintino*

**PETITE ROMAINE SALAD**

olive oil, lemon, caper and anchovy, gruyere

*Famille Lancon Solitude Lirac*

### Duel Entree

**CENTER CUT RIBEYE MEDALLION AND SEA BREAM**

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

*Domaine de la Solitude Chateauneuf du Pape Rouge*

*Domaine de la Solitude du Pape Cuvee Barberini*

### Family Style

**RED POTATO PROVENCAL**

roasted new potatoes, herbs de provence, garlic

### Dessert

**PISTACHIO MOUSSE**

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

*Campuguet 1753 Syrah Vermentino Rose*