

# LA TABLE

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PROVENCALE

Presents

## *Tour de France Wine Dinner* *October 2<sup>nd</sup>, 2016*

### Meet and Greet

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salt cod brandade, sourdough, olives, caper, tomato

*Provence – Rose*

### Dinner

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#### Boudin Blanc

cabbage, apples, calvados

*Alsace – Gewurtz*

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#### Foie Gras

torchon, green grapes, raisins, almonds

*Bordeaux – Sauterne*

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#### Sea Bream

poached, young brassica greens, porcini mushroom, porcini sabayon

*Loire – Pouilly Fume, Alfonse Mellot*

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#### Duck

ballontine, roasted beets, tart cherry, onion, lardon

*Burgundy – Pinot Noir*

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#### Heritage Pork

wood fire grilled, sweet potato, spinach soufflé, blackberry glaze

*Languedoc – Big Red*

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#### Bugne

Brioche doughnut, chestnut coffee ice cream, chestnuts

*Rhone – Muscat Beaume de Venise*