



FRI, FEB 13th - SUN, FEB 15th

PRÉSENTATIONS / INTRODUCTIONS

Vichyssoise  12

Potato-Leek Soup, Smoked Trout Caviar, Crème Fraîche, Chives

CONNEXION / CONNECTION

Salade de Betteraves 15

Roasted & Pickled Beets, Walnuts, Fourme D'Ambert Blue Cheese, Walnut Vinaigrette

RENCONTRES / DATING

Surf Et Gazon*  49

Filet Mignon, Grilled Prawns, Sauce Americaine, Green Beans, Red Sorrel

Loup de Mer À la Provençale  41

Grilled Branzino, Heirloom Tomato Sauce, Olives, Capers

AMOUR / LOVE

Gâteau Au Chocolat Et Aux Fraises  12

Strawberry-Chocolate Ganache, Raspberry Coulis, Whipped Cream

LA VIE EN ROSÉ 22

ROSÉ FLIGHT, 3 OZ PER WINE

Crémant Rosé **Domaine Paul Buisse**, Loire, FR

Grenache Blend **Peyrassol**, 'La Croix', Provence, FR

Mourvedre/Grenache/Cinsault **Domaine de la Bastide**, 'Blanche', Bandol, FR

 = Plant-Based  = Vegetarian  = Gluten Free

Please Notify Us Of Any Allergies

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.