



# PROVENCE

CLASSIC · FRENCH · MODERN

*A Modern Homage to French Gastronomy*

**PRIX FIXE - \$59 PER PERSON**

**AMUSE**

**LOCALLY SOURCED OYSTER**

APPLE-FENNEL RELISH - CHAMPAGNE SABAYON

**TO BEGIN / POUR COMMENCER**

**TRUFFLE CHICKEN PATE**

CHILI-CHERRY MARMALADE – BAGUETTE – SEASONAL BERRY

**MAIN COURSE / PLAT PRINCIPAL - CHOICE OF MEAT OR FISH**

**COQ AU VIN**

FRENCH BREAST – HASSELBACK POTATO – ONION MARMALADE

**OR**

**HERBED FILET OF LOCAL CATCH**

TOMATO BEURRE BLANC – QUINOA – CHICKPEA – PERSILLADE - SAFFRON ROULLIE

**DESSERT / COURS DE DESSERTS**

**ESPRESSO MOCHA CRÈME BRULEE**

JAVA MOUSSE – TOASTED NUT CRUMBLE – BERRY GEL