

WINE DINNER!

June 26, 2022

strawberry-rhubarb spritz
asparagus frites
lemon & aioli

château pesquié ²⁰²¹
'terrasses' viognier/clairette
ventoux
apricot & roquette salad
almond, honey, mustard caviar

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domaine jean-louis vera ²⁰¹⁹
'cailloux' grenache
côtes catalanes
duck breast
RCJ orchards' cherries
duck fat-crisped panisse
basil

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baked alaska
silverleaf farms mint ice cream
chocolate cake
toasted meringue

\$72 per person

tickets may be purchased at www.frenchish.co MARKET page