

f r e n c h i s h  
m e n u s u p p l e m e n t

**l'apéro: cucumber basil collins**

*los poblanos* western dry gin, cucumber, basil

spring carrot **soup**

crushed bacon croutons & dill 8

grilled spanish **octopus** & cucumber

marinated giant white beans, basil vinaigrette <sup>gf</sup> 29

**what's roger drinking?**

maîtres vigneron de la vidauban

2023 '**la plage**' rosé du var, côtes de provence

stainless steel-fermented rosé of cabernet sauvignon, grenache, carignan, and merlot. aromas of ripe cherries and raspberries. on the palate: hints of watermelon, cherries balanced by solid minerality.