

# *The Crêpe Factory*

## *A Taste of France Wine Dinner*

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### *Entrée*

*Paired with: Les Glories Chablis*

#### *Gougères*

*savory cheese bites made from pâte à choux*

#### *Tapenade*

*a savory piquant spiced spread originating from the Provence region of France typically made with finely chopped olives, capers, garlic, olive oil and anchovies*

### *Soupe or Salade*

*Paired with: JP Chenet Sauvignon Blanc*

#### *Salade Niçoise*

*Sashimi-Grade tuna seared to perfection accompanied with a bed of spring mix, soft boiled eggs, heirloom tomatoes and locally sourced peppers*

#### *Vichyssoise*

*Chilled smooth, light and creamy soup made with potatoes and leeks*

### *Plat Principal*

*Paired with: Panicaut Plan de Dieu*

#### *Cassoulet*

*a meaty stew of poultry, sausage, braised oxtail, beans and Demi-glace*

#### *Coq au Vin*

*Chicken braised with wine, lardons, mushrooms, and garlic*

#### *Ratatouille*

*French Provençal vegetable terrine with stewed tomatoes, garlic, onions, zucchini, eggplant, bell pepper, smoked tomato aspic and leafy green herbs*

### *Dessert*

*Paired with: JP Chenet Brut*

#### *Crêpes Suzette*

*crêpes flambéed with Grand Marnier bathed in a rich, buttery, and caramelized orange sauce*

#### *Chocolate Marquise*

*a decadent chocolate mousse pie with a chocolate crust and topped with crème Chantilly*

