



6:00pm August 25th

Gerard Bertrand Wine Dinner

Beausoleil Oysters

Heritage Cremant de Limoux - Brut – AOP Cremant de Limoux

Bouillabaisse

Lobster, leek, potato, clam, mussel, rouille, crostini

Orange Gold – Vin de France

Wood Fired Pork Belly & Peaches

Fromage blanc, peach glaze, orchids

Terroir Picpoul de Pinet – AOP Picpoul de Pinet

Intermezzo

Mango Lime Sorbet

Bout de Cotes Bourguignon

Short rib, bacon lardon, mirepoix braised in red wine served over rosemary & garlic roasted fingerling potatoes

Chateau L'Hospitalet Gran Vin – AOP La Clape

Profiteroles

Cherry cream, chocolate ganache, hazelnut fleur de sel

La Forge - AOP Corbieres Boutenac

Cheese Plate

Bijou, orange honey, fougasse, dried fig

Banyuls - AOP Banyuls

Executive Chef Branden Holte

Pastry Chef Lauren Holte