



JEAN CLAUDE ROY DINNER

November 17, 2018

L'ÉGUILLE

Huîtres Beausoleil et Caviar d'Esturgeon

Fresh Oyster with Sturgeon Caviar, Granny Smith
Apple Mignonette

Sauvion Chenin Blanc, Loire Valley

LES BAUX-DE-PROVENCE

Soupe au Pistou et Crevettes Grillées

Provençale Vegetable Soup with Basil & Grilled Shrimp

Whispering Angel Cotes de Provence

FELINES-TERMENÈS

Dos de Cabillaud Safrane a la Catalane

Seared Cod Fillet, Heirloom Tomato Concasse with Saffron,
Fresh Artichokes

Nostre País Blanc, Languedoc-Roussillon

SABLONCEAUX

Faux-Filet Affine au Beurre d'Echiré

Butter Aged New York Strip for 30 Days, Fall Vegetables,
Shallot Bordelaise Sauce

Château LaRose Trintaudon, Bordeaux

EGUISHEIM

Dampfnudel et sa Poire Poche

Traditional Alsatian Beignet, Glazed Poached Pear,
Gingerbread Ice Cream

French Pressed Ginger Snap Coffee

THE BOHEME