



Bienvenue!

A Wine Dinner Celebrating An Evening On The Riviera! Saturday July 27rd 7 pm

Salon et Apéritif: *Join a reception with representatives from Alliance Française de Milwaukee and Sommeliers who will discuss the cuisine, wines and culture of the remarkable Côte d'Azur! Enjoy duck confit en croûte or bouillabaisse on rouille toast points.*

Calvet Crémant 2016 Brut Rosé: *Playful fine bubbles with red fruit notes and a soft texture. Perfect for strolling on the Promenade des Anglais while watching the boats sail into the bay!*

Salade: Salade Niçoise

A composed salad with field greens, romaine hearts, haricot verts, cooked egg, pickled onions and herbs. Served with a tomato, anchovy, niçoise olive dressing.

Miraval Studio Rosé 2018: *Grenache, Cinsault, Syrah and Rolle grapes provide wonderfully complex floral and melon aromas in this glamorous pink player. Would make a great impression at the film festival!*

Poisson: Provençal Halibut

Braised flakey halibut encrusted with an onion, garlic, tomato and olive tapenade. Served with fingerling potatoes and a champagne beurre blanc.

Domaine de Terrebrune Bandol Blanc 2016: *A lovely combination of minerality and herbs with a fresh plum nose. Well-developed nuance and complexity. Grab a seat in the pergola at the Royal Riviera Hotel on St. Jean Cap Ferrat and enjoy the beauty of the rocky coast and the hill-top villas!*

Plats Principaux: Lapin à la Moutarde or Steak au Poivre

Young rabbit, lightly braised and served with a flavorful mustard sauce. Accompanied by sautéed field greens dressed lightly with lemon and herbs.

Or Tender beef filet encrusted with green and pink peppercorns, cooked to order and served with a rich peppercorn cream sauce. Accompanied by petit frites in a parmesan tuile and asparagus.

Domaine Tempier Bandol Rouge 2016: *Perfect balance of zip and richness; peach, mango and blood orange notes; rosemary accents. With this glass in hand, luck will follow you to the Casino de Monte-Carlo!*

Entremets: Gâteau au citron et à l'huile d'olive

A bright and lively lemon cake with savory notes from olive oil and herbs. Accompanied by a crème anglaise scented with citrus honey and lavender.

Pastis, the classic Marseille anise digestif.

Finish leisurely the way of the locals – pastis mixed with cool water and sipped slowly.