

# *Spring Time in France*

FIVE COURSES | FIVE WINES

\$99 PER GUEST++ | APRIL 16, 2026 | 6:30PM

IN PARTNERSHIP WITH  
SALVETO IMPORTS & ANIMA VINUM

L'APERO  
GOUGÈRES  
COMTE DE LAUBE

PREMIER  
SALADE DE POULPE GRILLÉ  
GRILLED OCTOPUS | PIQUILLO PEPPER | FENNEL  
PARSLEY | CAPERS | LEMON  
MAURICE BARNOUIN ROULE MA POULE 2023

DEUXIÈME  
FILET DE BAR  
SEA BASS FILET | LEMON BUTTER SAUCE  
SPRING PEAS | BABY CARROTS  
MASSE BOURGOGNE CHARDONNAY 2023

TROISIÈME  
POULET FERMIER ROTI AUX HERBES  
ROASTED FREE-RANGE CHICKEN | WILD MUSHROOMS  
HARICOTS VERTS | HERB JUS  
FOUR BASSOT COTEAUX BOURGUIGNONS 2023

QUATRIÈME  
BAVETTE ET POMMES DAUPHINES  
GRILLED BAVETTE STEAK | GREEN PEPPERCORN SAUCE  
POMMES DAUPHINES  
MAURICE BARNOUIN BELLE EQUIPE GSM 2023

DERNIÈRE BOUCHÉE  
MIGNARDISES

*Thank you for joining us*

*Valerie Wrightson - Salveto Imports, Jody Jackman - Anima Vinum*

*Juan Ramirez & Chefs Michelle & Christophe*

\*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Credit Cards are required to book this dinner. 48 Hour Cancellation Policy Applies | \$99 per person fee will be charged to the card on file.

This is the only menu being featured | We will not be able to accommodate allergens | This is a formal seated event

Additional glasses of wine are available for purchase during the dinner | Special Bottle Pricing of Wines will be available to order after the dinner