

**DISCOVERY EVENING  
SOIRÉE DÉCOUVERTE**

**7, 13, 14 May 2010  
7.45pm**



**£45 per person  
£10 per person deposit  
(NB: September onward  
new price : £49)**

# Côte d'Azur

the Cote d'Azur is where Provence meets the Mediterranean coast between Toulon and Nice, and where all the sundrenched flavours of herbs, spring - summer vegetables and olive oil are complemented by fish (red mullet, sea bream) and seafood. Inland, herds of goats feed on fragrant grass, whilst sheep and wild game are the main providers of meat. Fruits are truly revered, especially citrus fruits which are found in most gardens and at the dinner tables either fresh, preserved or candied. The vineyards are omnipresent between Toulon and the Esterel hills above Fréjus and St Raphaël. They are planted all the way to the sea shore at times. Provence growers produce some remarkable reds, as well as light and delicate whites, but remain notorious for their rosés, demonstrating that there is more to rosé wines than commonly thought

## PÉTILLANT DE PÊCHE

a refreshing mix of peach liqueur and sparkling wine, served with amuses-bouche of olive cake with anchoïade

### TIAN DE LEGUMES ET D'AGNEAU

layers of capiscum, onion, courgette and aubergine, grilled with olive oil and fresh herbs, with interlayers of lamb and tomato stew, arranged in circular - *tian* - shape

### FILET DE DAURADE ROYALE

fillet of daurade royale (gilt-head seabream) with tomato, onion and white wine sauce, served with socca (chickpea pancake) and cocktail of summer vegetables with olive oil dressing.

### CHÈVRES DE L'ARRIERE PAYS

two goat's cheeses with different styles: Carré Lavande is fresh, smooth, creamy and flavoured with a sprig of lavender; Banon is more matured and wrapped in chestnut tree leaf.

### PANIER D'AGRUMES CARAMELISÉS

citrus fruits slightly caramelised in the pan with muscovado sugar, served in home made fragrant biscuit basket and finished with a drop of Muscat wine syrup

### BANDOL ROUGE - LA TOUR DU BON 2006

Grenache lends sweet cherry and warm plum notes as a counterpoint to the spicy, pepper accents of Mourvèdre, with fresh, savoury Cinsault uniting the whole.

### PROVENCE ROSÉ - HERMITAGE ST MARTIN 2009

Pale pink blend of Grenache, Cinsault and Syrah with restrained aromas of flowers and minerals. Very dry and vinous with fine minerality and delicate flavours of tangerine

### PROVENCE ROSÉ - CÉCILE & T. CARTERON 2009

The nose is pretty, unveiling floral aromas of bergamot and sweet jasmine as well as bouquet of exotic and red berry fruits, whilst the palate picks up notes of mango and lychee

### CLAIRETTE DE DIE - JAILLANCE TRADITION N.V.

sparkling sweet wine vinified with *methode ancestrale* (bottle fermentation, naturally sparkling, with alcohol around 7.5%), the best way to preserve the aromas of the Muscat grape.

## CAFÉ

100% Arabica Espresso

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