

Cotton Row

RESTAURANT

La Route des Saveurs - A Culinary Tour of France

August 22nd & 23rd

Starter

choice of

Salade Niçoise (Côte d'Azur)

seared tuna, heirloom tomatoes, haricots verts, fingerling potatoes, olives, dijon vinaigrette

Escargots a la Bourguignonne (Paris)

garlic, parsley, butter sauce

Warm Goat Cheese Tart (Loire Valley)

puff pastry of chavignol-style goat cheese, figs, arugula, honey, walnuts

Moules Normandes (Normandy)

blue mussels, normandy cider cream, shallot, garlic, herbs, grilled baguette

Entrée

choice of

Coquilles Saint Jacques à la Normande

sea scallops, roasted apple, mushrooms, calvados cream

Bouillabaisse Provençale (Provence)

traditional fish stew, saffron broth, shrimp, white fish, mussels, fennel, croutons

Duck Breast à l'Orange (Paris)

roasted fingerling potatoes, market vegetables, orange-lavender gastrique

Herbes de Provence Lamb Chops (Provence)

gratin dauphinois potatoes, ratatouille, tapenade

Dessert

choice of

Apple Tarte Tatin (Loire/Normandy)

caramelized apple pastry, crème fraîche

Lavender Crème Brûlée (Provence)

infused lavender and vanilla bean

Chocolate Mousse with Sea Salt (Paris)

dark chocolate, crème chantilly, maldon salt

\$75 per person