



# French Wine Dinner

A tribute to Alain Ducasse

Enjoy a 4 course menu by

**German Master Chef -Michael "Cheffee" Ober**

paired w/boutique wines from **France**

Wed Feb 6th & Thurs Feb 7th 7pm

Menu

soupe de pommes de terre aux truffes  
w / poireaux, foie gras confit  
et bébé gnocchi

truffled potato soup  
leek, foie gras confit  
& baby gnocchi

*PAUL BLANCK PINOT GRIS ALSACE 2016*

loup de mer croustillant  
jus d'orange  
et salade d'artichauts frais  
crispy sea bass  
orange jus

& fresh artichoke salad

*M MAGNIEN BOURGOGNE PINOT NOIR 2016*

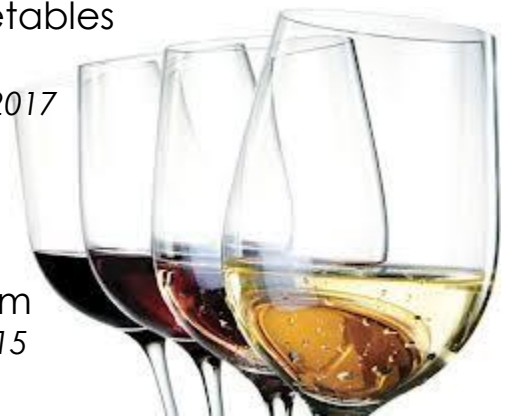
carré de porc rôti  
w / morilles, légumes de saison rôtis du jardin  
& anna pommes de terre  
slow roasted rack of pork  
morels, roasted seasonal vegetables  
& anna potatoes

*ST COSME COTES DU RHONE 2017*

tarte tatin aux fraises  
w / crème de lait caramélisée  
strawberry tart tartin  
w/ caramelized milk cream  
*LA FLEUR D'OR SAUTERNES 2015*

\$75++pp

Tickets PH: 561 339 2444



*Serenity Garden*

TEA HOUSE & RESTAURANT

316 Vallette Way, WPB, FL 33401

[www.serenitygardentea.com](http://www.serenitygardentea.com)

WED FEB 6TH

corks + forks  
CATERING

[www.corksandforkscatering.com](http://www.corksandforkscatering.com)



**OCEANA  
COFFEE™**

150 US-1 #1, Tequesta, FL 33469

[www.oceanacoffee.com](http://www.oceanacoffee.com)

THURS FEB 7TH