



A tribute to **Paul Bocuse**  
(Chef of the Century)

# French Wine Dinner

Enjoy a selection of boutique wines from France  
paired with a 4 course Paul Bocuse inspired dinner  
created by **German Master Chef Michael Ober**  
& **Sommelier Melanie Ober**

*soupe aux truffes élysée*

elysée truffle soup w/ foie gras  
crowned w puff pastry

FRANCOIS MONTAND BLANC DE BLANC NV

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*petits artichauts violet*  
*et médaillons de homard*

purple artichokes & lobster medallions  
w/ basil oil & balsamic glaze

NORMAND MACON ROCHE VINEUSE VV BURGUNDY 2014

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*magret rose laque au miel*  
*et sauce sangria*

honey-lacquered pink magret  
w/ sangria sauce, apple ginger puree,  
seared peach & baby chicory

PAVILLON CHAVANNES CUVÉE AMBASSADOR COTE DE BROUILLY 2016

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*petite tarte aux fraises*  
*et blanc-manger amande*

small strawberry tart

w/ almond blancmange

DURBAN BEAUMES DE VENISE MUSCAT 2014