



An Evening in Toulouse
Wednesday, April 27, 2016
6:30 PM Welcome & Hors d'oeuvres
7:00 PM Dinner Seating

*Featuring the cuisine and wine of the
Midi-Pyrenees and Languedoc-Roussillon regions surrounding the city of Toulouse*

Hors d'oeuvres

Catalan Style Escargots & Toulouse Sausage with White Bean Puree
Sparkling wine – Cremant de Limoux

First Course

Soupe de Poissons de Roche
Garlic croutons, Rouille
White wine - Corbieres

Second Course

Salad of Lentils, Wild mushrooms & Duck confit
Foie Gras Mousse
Rose wine - Minervois

Entrée - Please Select One

Roast Lamb studded with Garlic
Asparagus, Tomato Confit, Natural Jus
Red wine – Coteaux du Languedoc

Pan Seared Tilefish
Asparagus, Tomato Confit, Olive Tapenade
Red wine – Coteaux du Languedoc

Finale

Local Strawberry Clafoutis
Honey Ice Cream, Black Pepper-Lavender Anglaise
Vin doux - Muscat de Rivesalte

*\$68 per guest includes Wine Pairing
Tax & Gratuity additional*