OYSTER AND WINE FÊTE
Feast Upon the Bounty of the Sea and the Fruit of the Vine

Les Huîtres

LE SALON DES HUÎTRES* 18
two Hama Hama River Farm, Blue Pool
two Fanny Bay, British Columbia, Vancouver
two Tomales Bay, Marin County, California

trio of sauces
Champagne and Szechuan peppercorn mignonette
spicy coriander and horseradish cocktail sauce
shallot and red wine vinegar mignonette

LE VELOUTÉ DE CRESSON 11
watercress soup,
polenta battered fried Tomales Bay oysters,
sunchoke

LES HUÎTRES
À LA FAÇON ROCKEFELLER 19
six baked oysters, creamy spinach,
hollandaise sauce, Parmesan cheese

* served raw; consuming raw or undercooked food or eggs may increase your risk of food borne illness
(state mandated statement)

MELON DE BOURGOGNE
FRUITIÈRE, MUSCADET DE SÈVRE ET MAINE, SUR LIE, FRA, ’10
Yellow gold, intense, and shiny color; this wine offers a complex nose combining white and citrus fruits aromas as well as a subtle floral touch. It is rich and long in mouth and reveals an intense fruitiness, finishing with some mineral touches.
14 gls 42 1/2 crf 56 btl

SAUVIGNON BLANC
JEAN-FRANÇOIS MÉRIEAU, ‘L’ARPENT DES VAUDÔNS’, TOURAINE, FRA, ’12
Pale yellow color with silvery tones. Pleasant nose with refreshing grassy and white fruits characters. Fresh and crisp in the mouth with round and elegant finish. A very well balanced wine with great complexity.
13 gls 39 1/2 crf 52 btl

CHARDONNAY
LAROCHE, CHABLIS, ‘SAINT MARTIN’, FRA, ’15
This wine is a clear lemon color. The aroma is fruity and fragrant with hints of ripe white fruit and flowers. It is lively on the palate with a mineral accent on layers of white fruit and a fresh finish.
15 gls 45 1/2 crf 60 btl

Wine Flight
flight of three
2 oz pours
14

MP 02.16.17
JEAN-FRANÇOIS MÉRIEAU, "L'ARPENT DES VAUDONS", TOURAINE, FRA, '12

LAROCHE, CHABLIS, "SAINT MARTIN", FRA, '15

FRUITIÈRE, MUSCADET DE SÈVRE ET MAINE, SUR LIE, FRA, '10