

OYSTER AND WINE FÊTE

Feast Upon the Bounty of the Sea and the Fruit of the Vine

Les Hûîtres

LE SALON DES HÛÎTRES* 18

two Hama Hama River Farm, Blue Pool
two Fanny Bay, British Columbia, Vancouver
two Tomales Bay, Marin County, California

tri of sauces
horseradish
cocktail sauce

Brut Champagne and apple mignonette

SALADE DE HÛÎTRES FUMÉES 13

smoked oysters, hearts of romaine,
lemon Parmesan vinaigrette, croutons

LA CHAUDRÉE 11

oyster and clam chowder, slab bacon,
leeks, Yukon Gold potatoes

LES HÛÎTRES À LA FAÇON ROCKEFELLER 19

six baked oysters, spinach, watercress,
scallions, Pernod garlic butter,
bread crumbs, hot sauce

*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
fruitness, finishing with some mineral touches.

14 gls 42 1/2 crf 56 btl

Wine Flight

flight of three
2 oz pours

14

SAUVIGNON BLANC

JEAN-FRANÇOIS MÉRIEAU, "L'ARPENT
DES VAUDONS", 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

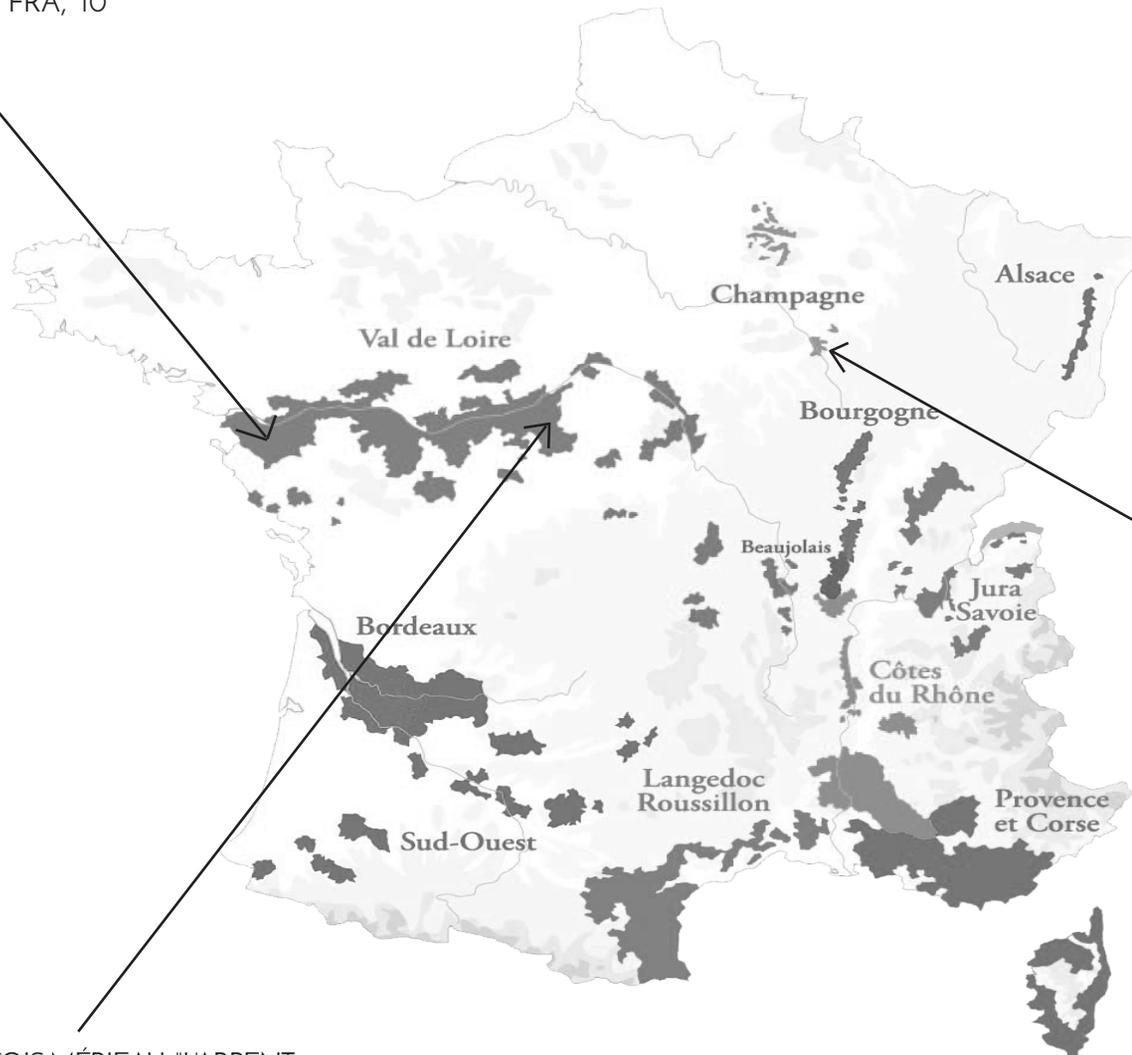
CHARDONNAY

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

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



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

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