



Self Portrait.

### **Wine series: Provence 10/3**

Our wine series four course menu for the entire table  
\$65 per person including four wines paired

In most people's minds when they think of Provence, they think of Rosé which is fun- loving and easy drinking! But there are many serious wines as well, the white wines are crisp and red wines are a deep garnet and juicy. Located on the Mediterranean coast in Southeastern France, this region gets plenty of sun!

<b>Menu</b>	<b>Wine</b>
Jambon Cru Melon & Basil  Heirloom Tomato Soup Fall Apple Compote	Triennes Viognier Méditerranée, IGT 2015
Daube de Provence Beef & Olives  Wild Mushroom Omlette "Provençal"	Domaine de Terrebrune Mourvèdre/Grenache/Cinsault Vin de Pays du Mont-Caume 2014
Corsu Vecchiu Sheep's Milk	Château Beaulieu Rosé Blend Cinsault/Grenache/Syrah Coteaux d' Aix en Provence 2016
Pain Perdu Crème de Cassis & Vanilla Ice Cream	Domaine Saint André de Figuière Extra-Brut Rosé, Méthode Traditionnelle France 2014

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.