



Self Portrait.

Wine series: Provence 6/27

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!

Menu

Wine

Anchovies

Olive-Pepper Tapenade

Salade Niçoise

Beans, Egg, Garlic

Triennes

Viognier

"Sainte Fleur"

Vin de Pays du Var

2015

Herb Rubbed Lamb Shoulder

Polenta

Mushrooms, Goat Cheese,
Oregano

Maison Louis Latour

Pinot Noir

"Domaine de Valmoissine"

Coteaux du Verdon

2014

Brebis de Haute-Provence

Ewe's Milk, Alpes-Côte d'Azur

Château La Mascaronne

Cinsault/Grenache/Syrah

"Rosé, Quat' Saisons"

Côtes de Provence

2016

Apple Lavender Honey Tarte

Dom. Saint André de Figuière

Extra-Brut Rosé

Aubun/Cinsault/Grenache

"Atmosphère"

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.