

Apéritif

Kir royal with cream of vine-ripened peaches
Seasonal fruit punch

Tomatoes stuffed with black olives and feta cheese | Tapenade of kalamata olives
Tapenade of green olives with basil | Melon and prosciutto
Cucumbers stuffed with lime-infused crab | Mini brochettes of cherry tomatoes and mozzarella with pesto
Asparagus and smoked salmon rolls

Hors d'œuvre

Platter of raw vegetables with spinach dip | Fennel salad with orange
Grilled vegetables with balsamic vinegar and aged parmesan | Melon with port | Smoked salmon with a light cream-chive dressing
Salad of artichoke hearts | Mesclun with olive oil and lemon vinaigrette

From the grill (choose 1)

Lamb chops with rosemary
Filet of salmon with lavender
Pork filet mignon en brochette seasoned with thyme
Filet of beef with Perigourdine sauce (foie gras, truffles)

Side dishes (choose 1 of each)

Baked zucchini (zucchini, tomatoes and mozzarella) or Vegetables sautéed with herbs or Ratatouille
Small new potatoes roasted with herbs or Potatoes Landaise or Camargue rice
Tray of fine cheeses with an assortment of nuts

Treats from the pastry chef

Amandier (biscuit with apricot mousse, almond mousse)
Plaisir du midi (biscuit, lemon and thyme mousse)
Charlotte with raspberry and lemon

Wine suggestions

Whites: Crozes Hermitage 2004 | Châteauneuf-du-pape Montredon 2004 | Saint-Joseph 2004
Reds: Gigondas 2005 | Châteauneuf-du-pape 2005 | Crozes Hermitage 2005
Vin rosé : Tavel 2005 | Côtes de Provence 2005 | Côtes du Roussillon 2005