



## WINE MASTER CLASS

*"A JOURNEY THROUGH PROVENCE food and wine"*

DATES - 13<sup>th</sup> JUNE / 11<sup>th</sup> JULY

LOCATION - RESTAURANT TERRACE

PRICE - £65 PER PERSON

PRESENTED BY ANTOINE DUGAND, LE PONT DE LA TOUR HEAD SOMMELIER

STARTING AT 11 AM WITH A PRESENTATION OF THE PROVENCE REGION, THE HISTORY, THE CLIMATE AND THE WINES, FOLLOWED BY THE APERITIF AND LUNCH AT THE TERRACE.

### APÉRO PROVENÇALE

ROSÉ PAMPLEMOUSSE COCKTAIL  
PISSALADIÈRE, OLIVES

## MENU PROVENÇALE

CHILLED HERITAGE TOMATO GAZPACHO, GOATS CHEESE, COURGETTE FLOWER  
*2013 COTEAUX VAROIS EN PROVENCE CHÂTEAU D'OLLIERES*

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PAN FRIED FILLET OF BLACK BREAM, BRAISED FENNEL, COURGETTE RIBBONS, ANCHOÏADE  
*2013 VIN DE PAYS DU VAR, TRIENNES, VIOGNIER 'SAINT FLEUR'*

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PROVENCALE CHEESE SELECTION  
*2012 CÔTES DE PROVENCE, RIMAURESQ 'CRU CLASSÉ' ROUGE*