



***“Vive la France”***  
***with La Maison d’Elodie and Jackson’s Steakhouse***

**–Premier–**

Tuna tartare served atop Melba toast with oven roasted Roma tomato, double-cut slab bacon, micro greens and basil aioli as well as caviar Provençal with roasted eggplant puree, rustic French bread, marinated Nicoise olives, garlic confit, roasted sweet pepper, and fresh basil paired with Saint André de Figuière  
Atmosphere Rose, Provence, France NV

**–Deuxième–**

Chilled cavaillon (cantaloupe) soup with blackberries, strawberries and fresh lime basil paired with Triennes Viognier, Provence, France 2008

**–Troisième–**

Sliced duck breast with roasted-honey glazed Anjou pear, pomegranate-infused red wine vinegar gastrique and candied walnut dust paired with Domaine de la Barroche, Chateauneuf du Pape, France 2007

**–Quatrième–**

Bifteck Diablo, a petite sirloin with shallots garlic, tomato, hot mustard, Worcestershire and demi-glace pan sauce, with grilled asparagus and Roquefort-leek-potato gratin paired with Chateau Preuillac Medoc, Bordeaux, France 2005

**–Cinquième–**

Baked Brie and pecans en croute with raspberry caramel drizzle