



GÉRARD BERTRAND

L'ART DE VIVRE LES VINS DU SUD

WINE DINNER MENU

with pairing

\$135 per Person on October 17, 2024

❧ MISE EN BOUCHE ❧

Gougères: French Pastry Choux Cheese Puff

Le Chouchou 2023, **Grenache, Syrah, Cinsault**, Gerard Bertrand – **LANGUEDOC**

❧ HORS D'OEUVRES ❧

Gravlax de Saumon: Smoke Salmon Gravlax served with chives cream

&

Les Escargots a la Vigneronne: Snails in Puff Pastry grape juice and garlic cream

Clairette du Languedoc Adissan 2022, **Clairette**, "Heritage An 77", Gerard Bertrand – **LANGUEDOC**

❧ MAIN COURSES ❧

Sable Fish: Sable Fish in a Lobster cream served with Green Asparagus

Cigalus Blanc 2022, **Chardonnay, Viognier, Sauvignon**, Gerard Bertrand – **IGP PAYS D'OC**

&

Canard Confit: Shredded Duck Confit on a crush potato with a Sherry Wine juice

Saint Chinian 2019, **Syrah, Mourvèdre**, Gérard Bertrand – **LANGUEDOC ROUSSILLON**

❧ DESSERTS ❧

Dessert Plate: A Selection of Mignardises