

## VINIA Flavors of Provence

*3 Course Prix Fixe Menu - \$ 49*

*Exclusive Provence Wines Pairing - \$ 35*

### L'Entrée

. Tartare de Crabe

*Blue Crab, Green Apples, Herbs de Provence Aioli*

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Wine Pair: Figuière, Côtes de Provence Valerie Blanc

*Medium, Creamy, Aromatic. Gentle ripe sweetness of pear and herbs aroma with white pepper astringency.*

### Le Plat Principal

. Filet de Bar Rôti au Jambon, Sauce au Citron & Herbes et Confiture de Ratatouille

*Roasted Branzino Fillet, French Ham Crisps, Lemon & Herbs Sauce, Ratatouille Jam*

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Wine Pair: Le Paradou, Côtes de Provence Rosé

*Delicate, Alluring Nose, Good Acidity and Fruits, Dry. Very pleasant.*

### Le Dessert

. Sorbet au Romarin et à L'Huile d'Olive

*Lemon & Rosemary Sorbet, Fruity Extra Virgin Olive Oil, Fleur de Sel*

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Wine Pair: Château de Caladroy, Muscat de Rivesaltes

*Clear pale color, sweet and full bodied. Clean perfumed nose, Floral and honey notes on the palate with a smooth velvety mouth feel.*