

MADemoiselle

PARIS

Cline MENU

COTES DU RHONE DINNER

NOVEMBER 20TH AT UTC

NOVEMBER 21ST AT AMI

NOVEMBER 22ND AT GULFPORT

STARTING AT 6:30PM



TO START

Gougère
puff pastry | swiss cheese

and

SANGRIA

FIRST COURSE & WHITE WINE

**QUENELLE
SAUCE NANTUA**

and

GLASS OF **HALOS DE JUPITER
VIOGNIER**
90 POINTS JEB DUNNUCK

SECOND COURSE & ROSE WINE

**FROG LEGS EN
PERSILLADE**

and

GLASS OF **GUY MOUSSET CÔTÉS
DU RHÔNE ROSE. EXPERT PICK
FROM TOTAL WINE**

MAIN COURSE & RED WINE

TARTIFLETTE

and

GLASS OF **DELAS ST ESPRIT
CÔTES DU RHÔNE ROUGE. 90
PTS JAMES SUCKLING**

DESSERT & WHITE WINE

**CHESTNUT CREAM
CREPE**

and

GLASS OF **GUY MOUSSET,
CÔTES DU RHÔNE BLANC 92
POINTS WINE ENTHUSIAST**

RESERVATION REQUIRED | RSVP AT
MADemoisellePARIS.COM/WINETASTING
\$89 PLUS TAXES AND GRATUITY

