



MADEMOISELLE

Dine PARIS MENU



PROVENCE TASTING DINNER

12/17 AT GULFPORT & 12/18 AT UTC &

12/19 AT AMI

STARTING AT 6:30PM

TO START

GOUGÈRE

PUFF PASTRY | SWISS CHEESE

and

GLASS OF PASTIS

FIRST COURSE & ROSÉ WINE

BRUSCHETTA WITH TAPENADE

TUNA & PARMESAN

and

GLASS OF BILLETTE CÔTES
DE PROVENCE, ROSÉ
92 PTS BEVERAGE DYNAMICS

SECOND COURSE & ROSÉ WINE

PISTOU SOUP

VEGETABLE SOUP WITH BEANS &

PASTA WITH FRESH BASIL-GARLIC

PISTOU

and

GLASS OF OLEMA CÔTES DE
PROVENCE ROSÉ
91 PTS JAMES SUCKLING

MAIN COURSE & RED WINE

ROASTED PORK

TENDERLOIN

SERVED OVER A TRADITIONAL

PROVENÇAL RATATOUILLE—

and

GLASS OF LA GRAND'VIGNE,
ROUGE PROVENCE
90 PTS JAMES SUCKLING

DESSERT & WHITE WINE

TARTE TROPEZIENNE

FRENCH PASTRY FROM ST TROPEZ :

HALF BRIOCHE

WITH VANILLA PASTRY CREAM

and

GLASS OF
MAS AMIEL WINEMAKER'S
SELECTION MUSCAT
91 PTS JAMES SUCKLING

RESERVATION REQUIRED | RSVP AT
MADEMOISELLEPARIS.COM/WINETASTING

\$89 PLUS TAXES AND GRATUITY

