



MADemoisELLE

PARIS

Wine 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](https://www.mademoiselleparis.com/winetaasting)
\$89 PLUS TAXES AND GRATUITY

