

# OYSTER AND WINE FÊTE

Feast Upon the Bounty of the Sea and the Fruit of the Vine

## *Les Hûîtres*

### LE SALON DES HÛÎTRES\* 18

two Hama Hama River Farm, Blue Pool  
two Fanny Bay, British Columbia, Vancouver  
two Tomales Bay, Marin County, California

trio of sauces

Champagne and Szechuan peppercorn mignonette  
spicy coriander and horseradish cocktail sauce  
shallot and red wine vinegar mignonette

### LE VELOUTÉ DE CRESSON 11

watercress soup,  
polenta battered fried Tomales Bay oysters,  
sunchoke

### LES HÛÎTRES À LA FAÇON ROCKEFELLER 19

six baked oysters, creamy spinach,  
hollandaise sauce, Parmesan cheese

\*served raw; consuming raw or undercooked food or eggs  
may increase your risk of food borne illness  
(state mandated statement)

## MELON DE BOURGOGNE

FRUITIÈRE, MUSCADET DE SÈVRE  
ET MAINE, SUR LIE, FRA, '10

Yellow gold, intense, and shiny color; this wine offers  
a complex nose combining white and citrus fruits  
aromas as well as a subtle floral touch. It is rich  
and long in mouth and reveals an intense  
fruitness, finishing with some mineral touches.

14 gls 42 1/2 crf 56 btl

## *Wine Flight*

flight of three  
2 oz pours

14

## SAUVIGNON BLANC

JEAN-FRANÇOIS MÉRIEAU, "L'ARPENT  
DES VAUDONS", TOURAINE, FRA, '12

Pale yellow color with silvery tones. Pleasant nose  
with refreshing grassy and white fruits characters.  
Fresh and crisp in the mouth with round  
and elegant finish. A very well balanced  
wine with great complexity.

13 gls 39 1/2 crf 52 btl

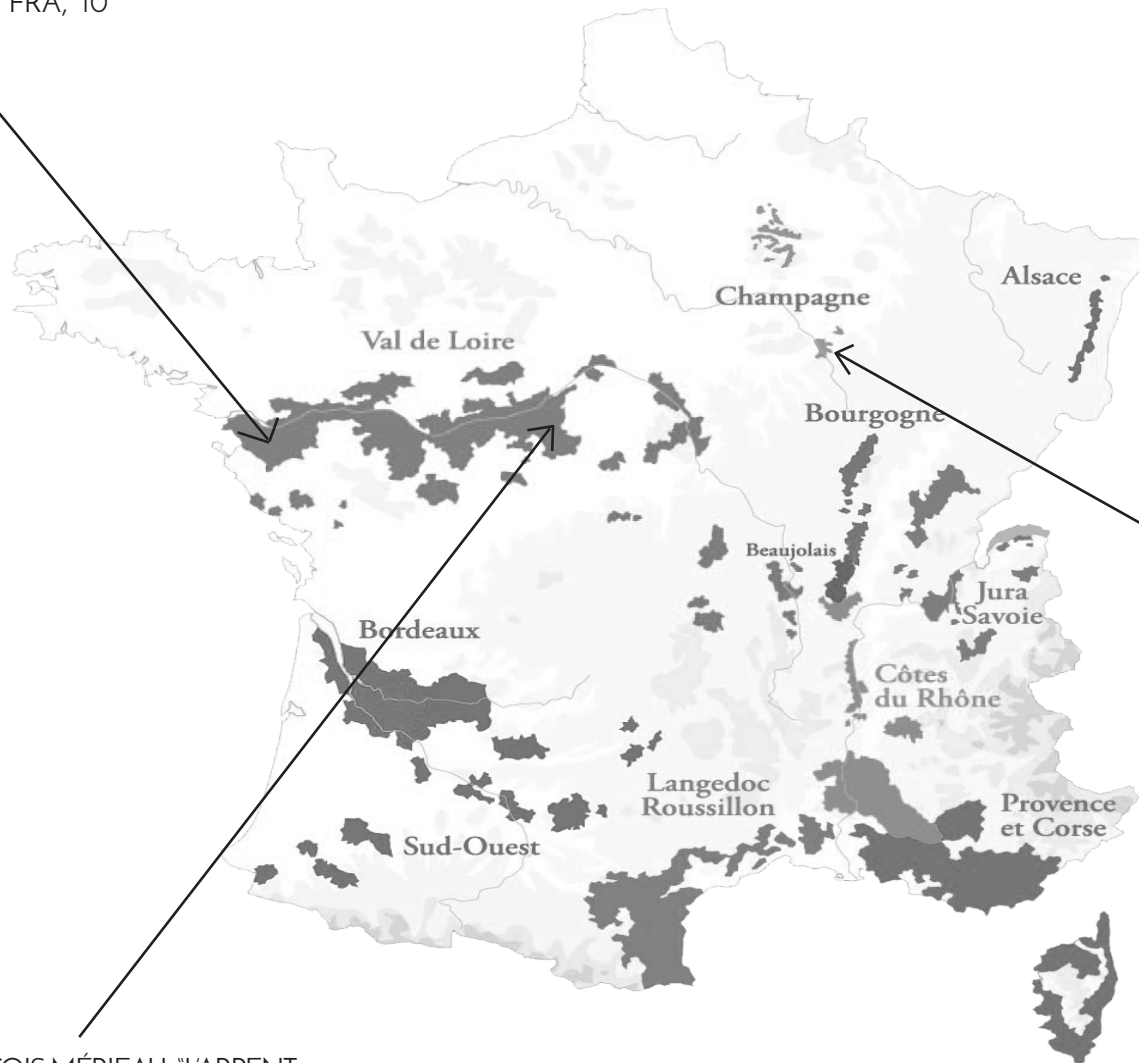
## CHARDONNAY

LAROCHE, CHABLIS,  
"SAINT MARTIN", FRA, '15

This wine is a clear lemon color. The aroma is  
fruity and fragrant with hints of ripe white fruit  
and flowers. It is lively on the palate with  
a mineral accent on layers  
of white fruit and a fresh finish.

15 gls 45 1/2 crf 60 btl

FRUITIÈRE, MUSCADET DE SÈVRE  
ET MAINE, SUR LIE, FRA, '10



LAROCHE, CHABLIS,  
"SAINT MARTIN", FRA, '15

JEAN-FRANÇOIS MÉRIEAU, "L'ARPENT  
DES VAUDONS", TOURAINE, FRA, '12