

Ex Cellars and Bistro Laurent  
Rhône Valley from the south to the north

*Amuse bouche*

2000 La Crau Blanc

*Salad of artichokes and mache with black olive vinaigrette and shaved "Manchege"*

*Francois Lurton, "Le Tiradou", Rousillon, 2004*

*Francois Lurton, "La Recoufa", Corbieres, 2004*

*Sautéed wild king salmon, fava beans and red wine reduction*

*E. Guigal Gigondas 1999*

*Domaine Chante Perdix Chateauneuf Du Pape,*

*Braised veal cheeks in red wine sautéed fingerling potatoes*

*E Guigal Cote Rotie, Brune en Blonde 2003*

*E Guigal Saint Joseph 2000*

*"Fromages de chevre", and salad with apple vinaigrette*

*E Guigal Hermitage Blanc 1990*

*Soup of peaches with strawberries and basil*

*2003 Luminescence*

*Thursday, April 30, 2009*

*6:30 pm*

*135 per person*