

*Bastille Presents*



MAS AMIEL

Thursday March 20, 2025 | 6:30pm

\$125++ per person | Five Courses & Five Wines

with Manon Serres of MAS AMIEL & Marc Lotterie of Elite Wines

*Amuse Bouche*

***Profiterole de Foie Gras***

Foie Gras Mousse Filled Profiterole

MAS AMIEL, Muscat de Rivesaltes 2021

*Premier*

***Salade de Crevettes aux Fenouil et Pommes***

Shrimp Salad | Fennel | Apple | Micro Lettuces | Toasted Hazelnuts

MAS AMIEL, Vertigo Blanc 2023

*Deuxième*

***Charcuterie de Canard***

Moullard Duck - Prosciutto | Rillettes | Confit

Cherry Mostarda | Grilled Country Bread

MAS AMIEL, Natural Grenache 2021

*Troisième*

***Joue de Boeuf en Daube***

Braised Beef Cheeks | Spiced Wine Sauce

Potato Gnocchi | Carrots | Baby Onions

MAS AMIEL, Oiseau Rare, Maury AOC 2020

*Quatrième*

***Gateau au Chocolat Noir***

Valrhona Manjari Chocolate Truffle Cake | Black Cassis Coulis

Crème Chantilly | Chocolate Tuile

MAS AMIEL Maury Vintage Rouge 2020

A reservation and a Credit Card are required to book this dinner

48 Hour Cancellation Policy Applies | \$125 per person fee will be charged to the card on file

We will not be able to accommodate allergens

\*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.