

# *All French, All Sparkling, All Delicious!*

**Restaurant Provence in Carrboro presents:**

An Evening of Champagne paired with Extraordinary French Cuisine

Presented by Debra Lewis - Vintage 59 Imports

May 2nd 2013 at 7:00 PM

Charles Bove - Sparkling Vouvray - Chenin Blanc



Grilled Asparagus - Jambon de Bayonne - Sauce Mousseline, served over Mesclun Greens tossed in Champagne Vinaigrette

Domaine Pfister - Crémant d'Alsace - Chardonnay/Pinot Blanc



House Cured Salmon - White Asparagus Purée - Salmon Roe - Crème Fraîche

Diebolt-Vallois - Blanc de Blanc - Champagne



Chilled Poultry Consommé - Green and White Asparagus Tips & Fine Herbs

Pierre Moncuit - 2005 Brut Millésime - Blanc de Blanc - Champagne



Chard & Roasted Pork Belly - Calvados Chutney - Roasted Fennel

Barnaut - Grand Cru Brut Rosé - Pinot Noir - Champagne



Dark Chocolate & Raspberry Cake