

Provençal Summer French Feast – Family-Style Platters

Appetizers / Sharables

1. Tapenade & Crostini Trio – Black olive, green olive, sun-dried tomato tapenades with crisp baguette. \$95
2. Mini Socca Bites – Chickpea flour pancakes, rosemary, sea salt. \$110
3. Tomates Provençales – Roasted cherry tomatoes with garlic, thyme, basil, olive oil. \$85
4. Shrimp à la Provençale – Tiger shrimp sautéed with garlic, tomatoes, white wine, fresh herbs. \$160

Sides / Accompaniments

1. Ratatouille Niçoise – Roasted summer vegetables with herbes de Provence. \$90
2. Salade de Haricots Verts & Amandes – Green beans, almonds, cherry tomatoes, lemon vinaigrette. \$85
3. Pommes de Terre Sarladaises – Crispy potatoes sautéed in garlic and duck fat, parsley. \$95
4. Fennel & Orange Salad – Fennel, orange segments, olives, Dijon vinaigrette. \$80

Proteins / Main Platters

1. Bouillabaisse-Style Fish Platter – White fish, mussels, prawns in saffron-tomato broth, with rouille and baguette. \$280
2. Grilled Lamb Provençal – Herb-marinated lamb chops with garlic, rosemary, olive oil. \$320
3. Chicken à la Provençale – Roasted chicken with tomatoes, olives, garlic, thyme. \$210

4. Seared Tuna Niçoise – Tuna steaks with olive, caper, and tomato topping. \$295

Notes:

- Each platter serves 12 guests
- HST & 18% service charge applicable to all orders
- Platters designed for family-style sharing