



“ON THE SAME DAY, 1000 CHEFS AROUND THE GLOBE WILL CREATE A UNIQUE FRENCH DINNER.
BEYOND A CELEBRATION OF FRENCH CUISINE,
GOÛT DE / GOOD FRANCE PAYS RESPECT TO TODAY’S CUISINE:
HUMANIST, ENERGETIC, DIVERSE, AND RELEVANT.
CONTRIBUTING GOÛT DE FRANCE CHEFS ALL SHARE THE SAME VALUES:
SHARING, ENJOYING, AND RESPECTING GOOD FOOD AND THE PLANET.”

ALAIN DUCASSE

WINE PAIRING

\$60

WHITE - ALSACE
Domaine Weinbach
2010

WHITE - CASSIS
Domaine du Bagnol
2013

RED - SANTENAY
Pierre-Yves Colin-Morey
2014

WHITE - QUARTS DE CHAUME
Domaine des Baumards
2000

DINNER

Tuesday, March 21st, 2017

\$95

APPETIZERS

Seared duck foie gras, petit pois à la Française

FISH

John Dory, delicate bouillabaisse consommé

MEAT

Veal tenderloin, green asparagus & morels

FROMAGE

Roquefort, Camembert & Comté

DESSERT

Tarte Tatin