



THURSDAY IN ATELIER BY SOFITEL

2 COURSE | \$70 PER PERSON | E-M/M-D

3 COURSE | \$80 PER PERSON | E-M-D

WINE PAIRING | \$35 PER PERSON

ENTRÉE

CHILLED TOMATO SOUP ROSEMARY

Burratina, tapenade crouton

or

PISSALADIÈRE PROVENCALE

Cavolo nero, shaved aged parmesan

or

MELON PARME

Parma ham, rock melon wedges, grissini and fig jam

MAIN

ROAST OF THE DAY

STRIPLOIN

Paris mash potato, roasted root vegetables, garlic jus

or

PAN-FRIED SALMON

Paris mash potato, roasted root vegetables, basil butter sauce

or

MUSHROOM RAVIOLI

Truffle cream sauce, spinach, sautéed mushroom

DESSERT

ROASTED PINEAPPLE

Coconut ice cream, brown sugar

or

GREEN TEA CRÈME CARAMEL

Biscotti

or

APPLE CRUST TART

Chantilly

WINE PAIRING

2018 MAISON SAINT AIX ROSE, PROVENCE

2017 DE BEAUREPAIRE LA COMTESSE CHARDONNAY, RYLSTONE, NSW

OR 2015 LAVAU CÔTES DU RHÔNE VILLAGES GRENACHE - SYRAH

NV VEUVE AMBAL BLANC DE BLANCS, BURGUNDY

Atelier

BY S O F I T E L