



October 11th- October 16th
Aix-En-Provence France

Sunday Welcome Dinner

Kir Royale

Platter of Fresh Tomatoes and Local Sausages

Whole Parisian Mushrooms baked w Brie on Baguette

Roasted Chicken w Sauce Beurre Blanc

Potato and Cauliflower Puree

Honey Baked Goat Cheese and Rosemary Crisps

Mousse au Chocolate w Fleur de Sel

Local Wines

Monday

9 am tour of Aix Farmer's Market

Lunch

Wild Mushroom Soup w Crème Fraiche

Charcuterie w Pate, Cornichons, Mustard and Baguette

Romaine w Herb Crusted Chevre Chaud, Pine Nuts

Dinner

Grilled Lamb Chops w Garlic Rosemary & Honey Sauce

Ratatouille Grille w Zucchini, Eggplant and Roasted Red
Pepper Ribbons

Cocquille St Jacques

Crispy Parmesan and Lardon Risotto

Strawberry Tart

Tuesday

Chauffeured Tour of Nearby Arles and Avignon

Gourmet Picnic in the Park

Dinner

French Onion Soup w Aged Gruyere herbed Grilled
Cheese

Asparagus w Sabayon or honey aioli

Hanger Steak w Sauce Bordelaise & Caramelized Shallots

Gratin of Potato, fresh thyme and Crème

Brie de Mieux w Wild Cherries

Vanilla Bean Crème w Sweet Toffee Brittle

Wednesday

Morning Free

Individual Picnic Lunches

Dinner

Lentil and Chorizo “hummus “ and Pissaladerie on Crostini

Heirloom Tomatoes w Olive Oil, Basil and Pine Nut Pistou
Balsamic Honey Syrup

Sole Meuniere

Buttery Couscous w Toasted Almonds and Fresh Basil
Leaves

Crème Fraiche & Caramelized White Chocolate Gelato

Thursday

830 am chauffeured trip to Marseille Seafood Market followed by Scenic Drive to Cassis and Boat Ride along the Cote D'Azur

Lunch

Free

Dinner

Beef Carpaccio w Salted Capers, Mustard and Arugula

Crispy Pomme and Zucchini Frites w Lemon Aioli

Moules a la Marseille w Garlic Confit, Saffron, Biere 1664 and herbed Croutons

Anchovy Buttered Toasted Baguette

Flourless Self Saucing Chocolate Cakes w Wild Berry Coulis

