

Cuistot Special Culinary Tour de France Dinner 2018 • \$42.00 for 3 Courses

<p>Languedoc May 15 & 29, June 12 Aïgo Bouïdo Mild Garlic Soup with Fresh Thyme ~~~ Canard aux Olives Duck with Olive Sauce ~~~ Tarte à l' Orange Orange Tart</p>	<p>Savoie May 16 & 30, June 13 Tarte Savoyarde avec une Petite Salade Tart with Cheese from the French Alps ~~~ L'Agneau aux Légumes Lamb with Vegetable Brunoise and Beans ~~~ Clafouti aux Cerises Fresh Cherry Tart</p>	<p>Provence May 17 & 31 & June 14 Tartare de Tomates Heirloom Tomato Tartar ~~~ Le Loup de Mer Amadine Branzino with almond crust ~~~ Napoléon au Citron Givré Cookie with Lemon Sorbet and Strawberry Sauce</p>	<p>Roussillon May 18, June 1 & 15 Pissaladière Onion Tart with a Petit Salad ~~~ Truite Véronique Trout with Fresh Grapes ~~~ Panier de Fruits Frais Fresh Fruits in a Tuile with Passion Fruit Sauce</p>
<p>Pays Basque May 19, June 2 & 16 Soup de Lentilles au Confit Lentil Soup with Duck Confit ~~~ Poulet Basquaise Chicken with Basque Sauce ~~~ Soufflé Aux Fraises Strawberry Soufflé</p>	<p>Champagne May 20, June 3 & 17 Soupe Froide d'Asperge à la Truffe Chilled Asparagus Soup with Truffles ~~~ Steak à la Moutarde aux Blettes Mustard Steak with Swiss Chard ~~~ Crème Caramel</p>	<p>Normandie May 22 & June 5 & 19 Moules Normande Mussels with Tomato, Herbs and White Wine ~~~ Fillet de Pork Farcie aux Pomme Pork loin stuffed with apples ~~~ Croque en Bouche Towering Caramelized Cream Puffs</p>	<p>Alsace May 23 & June 6 & 20 Asperges Mimosa Asparagus with Mimosa Vinaigrette ~~~ Poitrine de Poulet aux Morilles Chicken Breast with Morel Mushrooms ~~~ Crème Brûlée à l'Eau de Rose Rose Water Crème Brûlée</p>
<p>Dauphine May 24, June 7 & 21 Soupe de Pistou Diced Vegetable Soup ~~~ Damier de Sole et Saumon Sauce aux Truffes Sole and Salmon with a Truffle Sauce ~~~ Tarte aux Poires Fresh Pear Tart</p>	<p>Lyonnais May 25, June 8 & 22 Saucisson sur son Lit de Pomme de Terre Chef Bernard's Favorite Dish ~~~ Loup de Mer en Croûte Seabass in a Light Pastry ~~~ Mousse au Chocolat Grand-Mère Classic Chocolate Mousse</p>	<p>Midi Pyrénées May 26, June 9 & 23 Faux Foie Gras Salade d'Été Foie Gras Terrine with a Salad ~~~ Loup de Mer à la Catalan Seabass with Spanish Influence ~~~ Soufflé au Citron Meyers</p>	<p>Bordelais May 27 & June 10 Salade d'Endive à la Truite Endive Salad with Smoked Trout ~~~ Pavé au Poivre Noire et Roquefort Flat Iron Steak with Black Pepper and Roquefort ~~~ Profiteroles Classic Crème Puffs with Ice Cream and Chocolate Sauce</p>