

Appetizer

Served family style

La Salade Marché du Sud

Goat cheese fritters, figs, candied walnuts, julienne of romaine, shaved organic apple, lavender honey vinaigrette

L'Authentique Tarte (French Pizza)

Crème fraîche, petits lardons, onions & gruyère cheese

La Fameuse Brie & Miel de Truffe (French Pizza)

Crème fraîche, fine imported brie, pancetta, onions & white truffle honey drizzle

La Niçoise (vegetarian French Pizza)

Tomato sauce, ratatouille, black olives niçoise, gruyère cheese & anchovies

Wine Selection

Sauvignon Blanc, '1749' Pierre Chainier, 2011, France
Chardonnay, Blackburn, 2010, Monterey, CA, US
Côtes du Rhône, E.Guigal, 2009, France
Malbec, Dante Robino, 2010, Argentina

Entree

Le Poulet Rôti *GF

Roasted natural free range ½ chicken, served with gratin dauphinois, haricots vert & old fashioned mustard sauce

Le Tartare de Bœuf « à l'estragon » *GF

Ground in house beef short ribs, served raw with assorted condiments, served with Provençale fries & greens

Le Saumon Grillé « En Croûte Provençale »

Grilled & herb crusted, served over sautéed artichoke hearts, cherry tomato & kale

Risotto ai Funghi *GF

Risotto with assorted wild mushrooms, parmesan cheese & black truffle oil (vegetarian)

Dessert

Assorted Desserts

American Coffee or Tea

*GF = GLUTEN FREE



arXiv Advisory Board Dinner
September 16, 2013

Marché du Sud