

Vive la France

Christian's favor about food is all about taste, aroma and presentation.

Chef Christian Viollaz former owner at Chez Christian Bistro & Restaurant will be back for one night only. Christian is originally from a well known little town in the French Alps call Evian. He did his apprentice ship at the Evian Casino Royal under Meilleur Ouvrier de France Roger Lapiere and then moved to Geneva at the Hotel Des Begues. He opened La Provence in Pacific Grove in 1985 and he then went to work in Carmel as Executive Chef at L'Escargot Restaurant.

**Five course Dinner for \$59.00 with
selected French Wines to pair
February 22, 2013 6:30pm**



MENU

Vol-Au-Vent d'Escargots au Riesling

Burgundy snails served in Pastry Shell with mushrooms Riesling Wine sauce
Michel Chapoutier Marius Blanc, France

Soupe de Lentilles Rouge

Red lentil Soup

Salade de Crostin Chevre Chaud

Warm Goat Cheese Salad

Chateau Timberlay Blanc, Bordeaux

Aiguillette De Carnard au Miel et Poivron Jeune Sauce GASTRIQUE

Riz Sauvage, Haricot Verts Fin, Puree de Carotte

Roast Duck Breast with Honey and Mix Baby Bell Pepper, with orange glaze and demi-glace sauce, served with mix wild and brown organic rice, green beans and carrot mousseline.

Chapoutier Cotes du Rhone Belleruche Rouge, Rhone Valley

Profiterole a la Vanille Sauce Chocolat

With Vanilla Ice Cream and Warm Homemade Chocolate Sauce

Experience a wonderful dinner at
Lugano Swiss Bistro
by calling 831 626 3779
or email Lugano@swissbistro.com
to make a reservation.

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carmel

