FOLGARELLI'S

SINCE 1945

The Taste of Rhône Valley
WINE DINNER

FIRST COURSE

ARISTON

grilled focaccia baguette, sheep cheese,
roasted almond, candied orange peel, balsamic gel

paired with chateau de la font du loup signature cotes-du-rhone blanc

SECOND COURSE

TARTIFLETTE

layard potatoes, reblochon cheese, onions,
smoked salt pork, chive, crème fraiche

paired with chateau de manissy trinite tavel

THIRD COURSE

POITRINE D'AGNEAU

braised lamb belly, parsnip aligot, bruleed onion,
lamb demi, young cut radish

paired with domaine sante anne notre dame des celettes cotes du rhone villages

FOURTH COURSE

DARK CHOCOLATE PLUM MOUSSE CAKE

dark chocolate cake, plum compote,
bittersweet chocolate mousse, fruit glaze,
candied walnut crumb

paired with domaine de font-sane tradition gigondas

aerie
restaurant · lounge