

{ B O U C H O N }

{ TRIBUTE MENU }

Chef Roger Vergé

SEPTEMBER 23RD THRU 29TH



Huîtres

Beau Soleil oysters, arrowleaf spinach
& Champagne sauce gratin



Côte de Boeuf

rib of beef, chicory salad,
shallot & red wine sauce



Tarte aux Fraises

strawberry tart
with crème diplomat



Prix Fixe

\$85

Roger Vergé, French chef and restaurateur, was one of the early pioneers of *nouvelle cuisine* and is known for his own variation of Provençal cuisine, *cuisine du soleil*, which focused on a light and simple preparation of fresh ingredients. Vergé learned to cook as a child from his Aunt Celestine, enhanced his skills during apprenticeships, and then explored new ingredients and techniques during his travel and work in Africa. He and his wife opened three Michelin-starred Le Moulin de Mougins in 1969 and two Michelin-starred L'Amandier de Mougins in 1977. Vergé founded a cooking school, wrote several books, trained many future celebrated chefs, including Daniel Boulud, Hubert Keller and Alain Ducasse, and is considered one of the greatest chefs of his time.