

**Le Confrérie de la Chaîne des Rôtisseurs
The Triangle Bailiage of North Carolina
Immerses its Members and their Guests in:**

LES JARDINS DE PROVENCE



*Salut empire dou souleou que bord
Come un orle d'argent lou rose bleuge
Empire dou soulas, de l'alegrio
Empire fantasi de la Provenco
Qu'eme toun noum fas gau au monde*



*Greetings, empire of the sun, bordered
Like a silver edge by the glistening Rhone
Empire of pleasure and joy
Wondrous empire of Provence, who
Enchants the world with your name alone*



Frédéric Mistral (1830-1904)



**At PROVENCE
In Carrboro
On Sunday, January 16, 2005**

LES AMUSES GUEULES

Pissaladière – This “Pizza” de Provence boasts a whopping top of the line topping of formalized caramelized onion, olives and anchovies.

Tapenade N içoise – This Provençal elegantly placed and graced chaste paste is composed of olives, olive oil, dapper capers, lemon juice, well-regarded garlic, plus interplays and displays of arrays of seasonings.

Tartine d’Aubergine – This eggplant “caviar” welcomes olive oil, garlic and herbs supine upon (you guessed it) a fine fouton of fougasse.

Domaine des Aubuisières Brut NV

LE PREMIER PLAT

Escargots au Nid

M ushroom caps have been stuffed if not rebuffed with snails enhanced with garlic butter and wrapped in filo served with a fickle finicky fricassee of roasted garlic and duck gizzards confit “en chemise.”

Châteauneuf du Pape, Blanc, Château de Vaudieu 2001

LE DEUXIÈME PLAT

Civet Confit Rillettes

Unlike in a pôtè, the meat, in this case wild boar, has been cooked and then coaxed into a terrine and provided with the companionship of roasted pistachio outlying cornichons and meekly subservient crackers.

Château La Rogue Pic Saint Loup 2002

LE TROISIÈME PLAT

Bourride de Lotte

This bouillabaisse features a hunk of sunk monkfish, which has been submersed in a fresh swish fish broth with some holy aioli (Provençal garlic mayonnaise) topped with mussels and toast with garlic aioli.

Domaine Houchart, Côtes de Provence Rosé 2003

THE CELEBRATED BETTER THAN MEZZO MEZZO INTERMEZZO

Sang de Vigne Granitè

LE QUARTRIÈME PLAT

Petits Farcis de Provence

Tomato and Zucchini have been excavated, eviscerated but not macerated, and they have been forged and engorged with an inlaid homemade punchy paunchy staunchly country pork sausage.

Domaine Saint André de Figuière, Côtes de Provence,
Cuvée Magali Rosé 2003

LA SALADE

Provençal Garden Salad

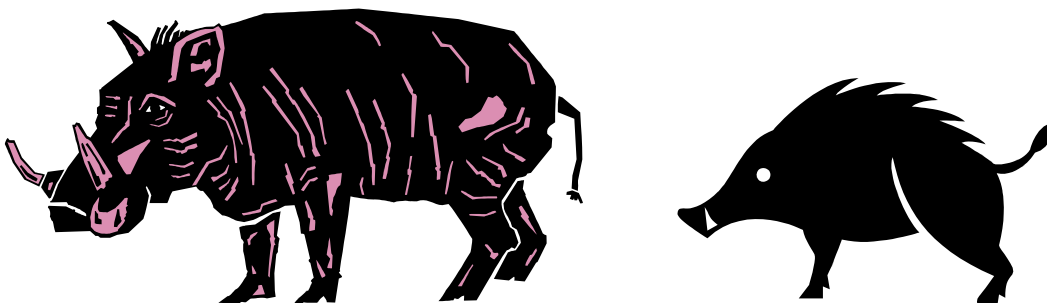
The salad with dandelion and other pristine scenery greenery is graced with a tasteful blurb of an un-absurd herbed goat cheese reprise.

ET ENFIN COMME DESSERT

Terrine Sabaton

This chestnut and chocolate mousse has its origins in the chestnut factory of Felix Roux's nephew and is advanced and enhanced by a lavender mousseline and caramelized pears.

Domaine de la Rectorie le Matte Sur Grains Bagnol



PROVENCE

Chef/Propriétaire – Félix Roux

Co-Propriétaire – Anne Roux

Manager – Christophe Arnaud

Sous-Chef - Fernando Martinez

Sous-Chef – Bruce Mendoza

