



Join us for an unforgettable evening at Maison Boulud,  
where the enchanting flavors of Southern France come to life.  
Experience handpicked selection of Gerard Bertrand's exquisite wines, including  
the iconic Clos du Temple Rosé and the captivating Clos d'Ora, nicknamed  
'Grand Cru' of the Languedoc wine region.

As our culinary team presents a meticulously crafted menu  
each dish will harmoniously pair with these exceptional wines and transports you  
to the sun-soaked vineyards of France.

Don't miss this unique opportunity to indulge in a true gastronomic  
journey. Reserve your table now and savor the essence of Southern France!

Thursday, September 25, 2025  
7:00 P.M.

Menu by: Chef Jean Charles Dubois  
&  
Chef Vincent Yong

WINE DINNER

CRISPY LANGOUSTINE  
Fresh Tarragon & Chive Aioli

VEGETABLE TARTLET  
Beet Root, Spinach, Celeriac

2023 Cote des Roses, Chardonnay, IGP Pay d'Oc



COLD HALF LOBSTER NIÇOISE  
Lobster, Cruditée, Basil Pesto, Olives  
Egg, Lemon Dressing

2023 Cigalus Blanc, IGP Pay d'Oc



SEA TROUT  
Cauliflower & Carrot Pureé, Ikura Beurre Blanc

2022 Clos du Temple Rosé, AOP Languedoc Cabrières



CHARRED GRILLED BEEF TENDERLOIN  
Patatas Bravas, Peppercorn Sauce

2021 Cigalus Rouge, IGP Aude auterive

2021 Clos d'Ora, AOP Minervois La Livinière



FRENCH COFFEE TRIFLE  
Amaretto Coffee Sponge, Coffee Parfait  
Mascarpone Espuma, Coffee Ice Cream

Menus are subject to change due to seasonality and product availability.  
All prices are subject to 10% service charge and prevailing goods and services tax.