

Le Tour du Rhône du Sud

A Tour of the Southern Rhône

Join Rob Breden on a journey through the Southern Rhône, tasting wines that embody the elegance of French winemaking - rich in character, steeped in history and rooted in terroir

At this intimate dinner, each classic dish will be paired with exceptional Southern Rhône wines, including a flight of aged wines from the iconic Châteauneuf-du-Pape AOC

Bringing the bottles to life, Rob will share his personal stories of the vineyards, winemakers and villages in this celebrated region

This evening promises an authentic taste of Provence's warm and generous spirit in both its food and wine

1st Course

Dom. de Fondrèche Côtes du Ventoux Blanc 2021
Dom. de Fondrèche Côtes du Ventoux "Persia" 2021

smoked salmon maison, sauce gribiche, rémoulade de kohlrabi et pommes (gf)

2nd Course

Bastide du Claux Côtes du Luberon "Le Claux" 2018
Bastide du Claux Côtes du Luberon "Le Claux" 2007

confit de canard, tarragon, pommes purée et confiture d'oignons

3rd Course

Dom. Grand Veneur Châteauneuf du Pape "Les Origines" 2011
Dom. Grand Veneur Châteauneuf du Pape "Vieilles Vignes" 2011

filet mignon, champignons sauvages, navets (gf)

4th Course

Dom. de Fenouillet Muscat de Beaumes de Venise "Ancestral" 2013

selection de fromages français ~ soft, hard, bleu

6.30PM, WEDNESDAY 11 JUNE 2025

Long table tasting dining - come by yourself or come as a group
Limited places available
\$225 per person

La Bastide