



“ON THE SAME DAY, 5000 CHEFS AROUND THE GLOBE WILL CREATE A
UNIQUE FRENCH DINNER.

BEYOND A CELEBRATION OF FRENCH CUISINE,
GOÛT DE / GOOD FRANCE PAYS RESPECT TO TODAY’S CUISINE:
HUMANIST, ENERGETIC, DIVERSE, AND RELEVANT.
CONTRIBUTING GOÛT DE FRANCE CHEFS ALL SHARE THE SAME VALUES:
SHARING, ENJOYING, AND RESPECTING GOOD FOOD AND THE PLANET.”

ALAIN DUCASSE

WINE PAIRING

\$60

WHITE - SANCERRE
Lucien Crochet
2016

WHITE - CASSIS
Domaine du Bagnol
2017

RED - CHÂTEAUNEUF-DU-PAPE
Domaine de la Janasse
2013

RED - BEAUJOLAIS
Château du Moulin à Vent
2012

DESSERT - BRACHETTO D'ACQUI DOCG
Braida - Giacomo Bologna
2014

DINNER

March 21st, 2019

\$95

APPETIZERS

Marinated spot prawns, lemon & basil

FISH

Wild cod aïoli

MEAT

Lamb rack, fresh herb crust, “pommes boulangère”

FROMAGE

Fleur du Maquis

DESSERT

Strawberry tart, lavender & honey ice cream

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