

**DINNER WITH A CURATOR**  
**"SIREN OF THE RESISTANCE:  
THE ARTISTRY AND ESPIONAGE  
OF JOSEPHINE BAKER"**

**FIRST COURSE**

**SALADE BEAUCAIRE**  
ENDIVE SALAD, COOKED HAM, DICED APPLES,  
PARSLEY, CHERVIL, TARRAGON,  
BOILED POTATOES, COOKED BEETROOT.  
**BEVERAGE PAIRING: ORIGINAL FRENCH 75**  
**NONALCOHOLIC PAIRING: FRENCH 74**

**SECOND COURSE**

**SOUPE AUX POIREAUX**  
LEEK SOUP WITH CHARRED  
THYME SPRIGS WITH ZEST OF LEMON.  
**BEVERAGE PAIRING: KIM CRAWFORD**  
**NONALCOHOLIC PAIRING: PEACH GINGER ALE**

**THIRD COURSE**

**COQ AU VIN**  
CHICKEN BRAISED WITH RED WINE,  
BACON LARDONS, MUSHROOMS,  
CARAMELIZED PEARL ONIONS AND GARLIC.  
**BEVERAGE PAIRING: MACMURRAY PINOT NOIR**  
**NONALCOHOLIC PAIRING:  
"CROIX DE GUERRE" LIMEADE**

OR

**REDFISH MEUNIÈRE**  
PAN SEARED RED FISH WITH FRESH HERBS,  
GREEN BEANS ALMONDINE, POTATO DAUPHINOIS,  
MEUNIÈRE SAUCE, LENTIL AND QUINOA SALAD.  
**BEVERAGE PAIRING:  
SONOMA-CUTRER CHARDONNAY**  
**NONALCOHOLIC PAIRING:  
"CROIX DE GUERRE" LIMEADE**

**DESSERT**

**CANELÉ**  
SMALL FRENCH PASTRY FLAVORED WITH  
RUM AND VANILLA WITH A SOFT AND  
TENDER CUSTARD CENTER AND A DARK,  
THICK CARAMELIZED CRUST.  
**BEVERAGE PAIRING: BANANA RUM PUNCH**  
**NONALCOHOLIC PAIRING: BOURBON CREAM SODA**