PUBLIC

CAFÉ • BAKERY • BAR

AN EVENING IN THE SOUTH OF FRANCE

Featuring wines by Gérard Bertrand

FRIDAY, NOVEMBER 27, 2026 • 6:30 PM

FIVE COURSES + WELCOME BITE + SIX WINES

WELCOME
Gérard Bertrand Esprit Brut Rosé
Warm Comté & Thyme Gougère
Buttery cheese choux, served warm

I
Gérard Bertrand Picpoul de Pinet
Mussels, Leek & Fennel
White wine broth · grilled sourdough

II
Gérard Bertrand Cigalus Blanc
Wild Mushroom & Truffle Raviolo
Hand-rolled pasta · garlic-scented white butter sauce · truffle essence

III
Gérard Bertrand Domaine de l’Aigle Pinot Noir
Duck Confit & Lentils
Earthy mushrooms · thyme jus

IV
Gérard Bertrand L’Hospitalet Grand Vin Rouge
Slow-Braised Lamb Shoulder
White-bean ragout · rosemary-olive jus

V
Gérard Bertrand Orange Gold
Fromage Blanc & Poached Apricot
Thyme · olive-oil biscuit

An evening of rustic French dishes, thoughtful pairings and easy conversation.

$95 PER GUEST plus tax & gratuity

RESERVE YOUR SEAT · danielle@rcr.ca

PUBLIC • 1589 SOUTH PARK STREET • HALIFAX