



## OHP 2015 Conference dinner

7th October 2015 19:00

Aperitif de «Distilleries et Domaines de Provence » from Forcalquier (Pastis Henri Bardouin, Bau Frizant de muscat ou muscat rosé et vin cuit),  
with amuse-bouches, fougasses provençale et niçoise, and tapenade maison

### Menu

Roasted sea scallop on his Parmesan and onion biscuit

Saddle of lamb stuffed with tapenade and fresh herbs  
Mashed potatoes and vegetables Tian

Cheeses

Baked Alaska

Coffee

Wine from the Coteaux de Pierrevert de la Cave « PETRA  
VERIDIS »

Vegetarian menu

« Créspéou »

Southern speciality made with: Olives, tomato, spinach omelet  
Served with basil tomato coulis

Lasagna of Zucchini served with salad and raw vegetables

Cheeses

Baked Alaska

Coffee

Wine from the Coteaux de Pierrevert de la Cave « PETRA  
VERIDIS »