



SOFITEL  
WINE  
DAYS

# ESTÉREL

CALIFORNIA FRENCH RESTAURANT

## FIRST COURSE

### MUSSELS CATAPLANA

Shallot, Garlic, Chorizo, Tomato, Chili Flake

*WINE PAIRING*

*Charles & Charles Art den Hoed Riesling  
by the glass 10*

## SECOND COURSE

### ENDIVE AND APPLE SALAD (V, GF)

Belgium Endives, Granny Smith Apples  
Candied Walnuts, Point Reyes Blue, Balsamic  
Vinegar

*WINE PAIRING*

*Louis Jadot, Bourgogne, France Chardonnay  
by the glass 13*

## THIRD COURSE

### TUNA PUTANESCA

Fregola de Sarda, Capers, Black Olives

*WINE PAIRING*

*Villa Nozzole Chianti Classico DOCG 2014  
by the glass 15*

## FOURTH COURSE

### CHOCOLATE MOUSSE PYRAMID

Gianduja, chocolate sponge, white chocolate  
drops

*WINE PAIRING*

*Joel Gott 815 Cabernet Sauvignon  
by the glass 14*

**\$55 PP**

**\$95 PP WITH WINE PAIRING**

TAX AND GRATUITY NOT INCLUDED

*All prices in USD\$ consuming raw or undercooked meats, poultry,  
seafood, shellfish, eggs or unpasteurized milk may increase your risk  
of foodborne illness.*



Share your #sofitelwinedays experience!  
@esterelrestaurant #esterelrestaurant  
@Sofitellosangeles #sofitellosangeles



SOFITEL  
WINE  
DAYS

# ESTÉREL

CALIFORNIA FRENCH RESTAURANT

## FIRST COURSE

### MUSSELS CATAPLANA

Shallot, Garlic, Chorizo, Tomato, Chili Flake

*WINE PAIRING*

*Charles & Charles Art den Hoed Riesling  
by the glass 10*

## SECOND COURSE

### ENDIVE AND APPLE SALAD (V, GF)

Belgium Endives, Granny Smith Apples  
Candied Walnuts, Point Reyes Blue, Balsamic  
Vinegar

*WINE PAIRING*

*Louis Jadot, Bourgogne, France Chardonnay  
by the glass 13*

## THIRD COURSE

### TUNA PUTANESCA

Fregola de Sarda, Capers, Black Olives

*WINE PAIRING*

*Villa Nozzole Chianti Classico DOCG 2014  
by the glass 15*

## FOURTH COURSE

### CHOCOLATE MOUSSE PYRAMID

Gianduja, chocolate sponge, white chocolate  
drops

*WINE PAIRING*

*Joel Gott 815 Cabernet Sauvignon  
by the glass 14*

**\$55 PP**

**\$95 PP WITH WINE PAIRING**

TAX AND GRATUITY NOT INCLUDED

*All prices in USD\$ consuming raw or undercooked meats, poultry,  
seafood, shellfish, eggs or unpasteurized milk may increase your risk  
of foodborne illness.*



Share your #sofitelwinedays experience!  
@esterelrestaurant #esterelrestaurant  
@Sofitellosangeles #sofitellosangeles