

**CONTACT: Customer First
Mark G Hanna
281-870-9994**

Want a Way to Enjoy Someone Else's Summer Vacation?

Bistro Provence owners present Star inspired dinner from their visit home

Most people return home from vacation with a ton of photographs needing to be downloaded as fond remembrance of their travels – and neighbors and friends suddenly find multiple reasons to be busy when invited over to see them all.

Not so Bistro owners Jean-Philippe and Genevieve Guy, and not so their friends and neighbors when this invitation goes out. Having spent nearly a month in their home country of France dining at some of Provence's legendary restaurants, they returned home with piles of notes and recipes, and on Tuesday, Oct. 20, they and Executive Chef Jeremy Griffin are presenting a six-course dinner inspired by some of the brightest French culinary stars.

"Inspired by the Stars" will take place at Bistro Provence, 13616 Memorial Drive near Wilcrest in West Houston, beginning at 7 p.m. The cost per person is \$95 plus tax and gratuity. Reservations require a credit card, and there is a fee for failing to cancel when not attending.

What stars inspired this feast? Among them are Le Cerf's Michel Husser in Marlenheim (Foie gras terrine and apricot chutney); Le Cygne's Chef Fabien Mengus in Gundershoffen (Maine lobster medallion with vegetable brunoise); Auberge du Pont de Collonges' Paul Bocuse in Collonges au Mont d'Or (fish in crusty potato scales); L'ousteau de Beaumanières' Jean André Charrial in Les Baux de Provence (roasted squab with beets and turnips in lavender essence); Au Soldat de L'An 2's Georges Schmitt in Phalsbourg (beef filet with, wild mushroom crumble); and Hostellerie du Rosenmeer's Hubert Maetz in Rosheim (chocolate Forêt Noire style).

Bistro Provence is, as its name implies, a restaurant that features the foods, ingredients and cooking styles of France's famed region of Provence. The Bistro, which opened in early 1998, is located at 13616 Memorial between Wilcrest and Kirkwood. For reservations, call 713-827-8008 or email bistro_provence@sbcglobal.net.

Bistro Provence

presents the

Inspired by the Stars Dinner

Tuesday, October 20th, 2012 at 7 p.m.

Le Cerf- Michel Husser- Marlenheim

Terrine de foie gras de canard au naturel et son chutney à l'abricot

Foie gras terrine and apricot chutney

Le Cygne – Chef Fabien Mengus- Gundershoffen

Médallions de homard, brunoise de légumes a l'huile d'Argan et citron confit au poivre de Sichuan
Maine lobster medallion, vegetable brunoise in Argan oil and lemon confit in Sichuan pepper

Auberge du Pont de Collonges- Paul Bocuse- Collonges au Mont d'Or
Poisson du jour en écailles de pommes de terres croustillantes
Fish of the day in crusty potato scales

L'ousteau de Beaumanières- Jean André Charrial- Les Baux de Provence
Le pigeon des Costières, roti puis laqué, betteraves et navets glacés aux sucs de lavande
Roasted squab, beets and turnips in lavender essence

Au Soldat de L'An 2- Georges Schmitt- Phalsbourg
Beau filet de bœuf, crumble de champignons
Beef filet, wild mushroom crumble

Hostellerie du Rosenmeer- Hubert Maetz- Rosheim
Chocolat, servi dans un verre comme une Forêt Noire
Chocolate Forêt Noire style

\$95 per person (Tax and Service NOT included)