

There are many ways to the recognition of truth, and Pinot Noir is one of them!

HIDDEN GEMS OF BURGUNDY

\$145++ PER PERSON
FIVE COURSES - FIVE WINES
OCTOBER 15, 2026
6:30PM - RESERVATIONS REQUIRED



l'apero

Gougères Classique

Chateau Saint Marie, Blancs de Noirs, Crémant de Bourgogne NV

Premier

Betteraves et Chevre

Marinated Heirloom Beets | Herbed Goat Cheese | White Balsamic Vinaigrette

Jean-Marc Brocard, Saint-Bris Sauvignon Blanc 2024

Deuxième

Filet de Bar pôle, Beurre Blond aux Capres

Seared Sea Bass Filet | Golden Butter Sauce

Capers | Fresh Herbs | Wilted Spinach

Domaine Michel Briday, Rully Blanc 2022

Troisième

Caille Farcie

Stuffed Quail | Savoy Cabbage | Carrots | Jus Naturel

Domaine Dubreuil-Fontaine, Pernand-Vergelesses 2023

Quatrième

Plat de Côte de Bœuf

Braised VA Angus Beef Short Ribs | Truffled Pommes Purée | Wild Mushrooms

Domaine René Bouvier, Marsannay "Le Finage" 2021

Dernière Bouchée

Dark Chocolate Truffle

Paired with the final wine

Thank you for joining us - Marc, Juan & Chefs Michelle & Christophe



*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

Credit Cards are required to book this dinner. 48 Hour Cancellation Policy Applies | \$145 per person fee will be charged to the card on file.

This is the only menu being featured | We will not be able to accommodate allergens | This is a formal seated event

Additional glasses of wine are available for purchase during the dinner | Special Bottle Pricing of Wines will be available to order after the dinner