

BEAUJOLAIS & BEYOND

A GAMAY EXPERIENCE

Thursday November 19 | 6:30pm
Five Course & Five Wines | \$110pp++

AMUSE BOUCHE

Gougères

Domaine Grosbot-Barbara, Brut 0 Methode Traditionelle 2024

PREMIER

Paté de Campagne

Housemade Country Style Paté- *pork, chicken, pistachio*

Cornichons, Pickled Vegetables, Crusty Bread, Grainy Mustard

Domaine du Cret de Bine "Bio Addict", 2023 Beaujolais

DEUXIÈME

Lapin aux Champignons

Roasted Rabbit Loin, Mushroom Galette, Thyme Jus

Nicolas Chemarin, Saburin "Brouilly 2023

TROISIÈME

Pintade Rôtie

Roasted Guinea Hen, Juniper Game Jus, Celeriac Purée,

Savoy Cabbage

Romuald Petit "Roche Noire", Morgon 2024

QUATRIÈME

Fourme d'Ambert

Cow's Milk Blue Cheese, Cranberry-Shallot Chutney,

Walnut-Fruit Bread

Verdier-Logel "Poycelan", Cotes du Forez 2025

Merci Beaucoup!

THANK YOU FOR JOINING US - ED, BARBARA
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 | \$110 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 for the wines will be available to order after the dinner