

# Bordeaux

Thursday, December 10 | 6:30PM  
Five Course & Five Wines | \$125PP ++



## AMUSE BOUCHE

Feuilletés au Saumon Fumé  
Puff Pastry | Smoked Salmon Rillettes  
*Chateau Sainte-Marie, Cremant de Bordeaux, Blanc de Noir*



## PREMIER

Tartare de Saint-Jacques  
Marinated Sea \*Scallops | Tropical Fruit | Nori  
*Chateau Sainte-Marie, Entre Deux Mers 2024*



## DEUXIÈME

Magret de Canard  
Moullard Duck Breast | Potato Gnocchi | Wild Mushrooms  
Spinach | Cabernet –Thyme Jus  
*Chateau La Cour de By, Medoc 2019*



## TROISIÈME

Joue de Boeuf  
Wine-Braised Beef Cheeks | Celeriac-Parsnip Mousseline  
Carrots | Cipoline  
*Chateau Carbon d'Artigues, Graves 2022*

## QUATRIÈME

Mousse au Chocolat Guanaja  
Valrhona Guanaja Crèmeux | Fleur de Sel | EVOO | Toasted Hazelnuts  
*Les Hauts de Labrie, Sant-Emilion Grand Cru 2022*



*Merci Beaucoup!*

THANK YOU FOR JOINING US - NICHOLAS, 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 | \$125 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