

“Drinking good wine with good food in good company is one of life’s most civilized pleasures.” - Michael Broadbent

Burgundy Wines with Wine Traditions

Thursday, September 14th | 6:30pm | \$129 Per Person ++
Five Courses + Five Wines

L'APERRO

Carpaccio de Saint-Jacques GF

Fresh Sea Scallops | Candied Lemon | Apple | Micro Herbs | Espelette

Pinot Noir | Aligoté | Chardonnay

Domaine du Chétif Quart | Crémant de Bourgogne | Brut | NV

PREMIER

Crème Dubarry GFA

Cream of Cauliflower Soup | Smoked Trout | Trout Caviar | Croûtons

Chardonnay

Alain Gautheron | Chablis 1er Cru | Les Fourneaux | 2021

DEUXIÈME

Lapin Braisé

Braised Rabbit Leg | Red Wine Cherry Sauce | Swiss Chard

Lardons | Spaetzle Contains Pork

Pinot Noir

Patrick Maroiller et Fils | Marsannay | Au Potey | 2020 *Organic

TROISIÈME

Magret de Canard GF

Seared Duck *Breast | Long Pepper Sauce | Parsnip-Potato Gratin

Roasted Rainbow Carrots

Pinot Noir

Maison Patrick Giboulot | Pernand-Vergelesses 1er Cru | Les Fichots | 2020

QUATRIÈME

Tarte Frangipane Amandes et Poire

Almond & Pear Tart | Whipped Valhrona White Chocolate

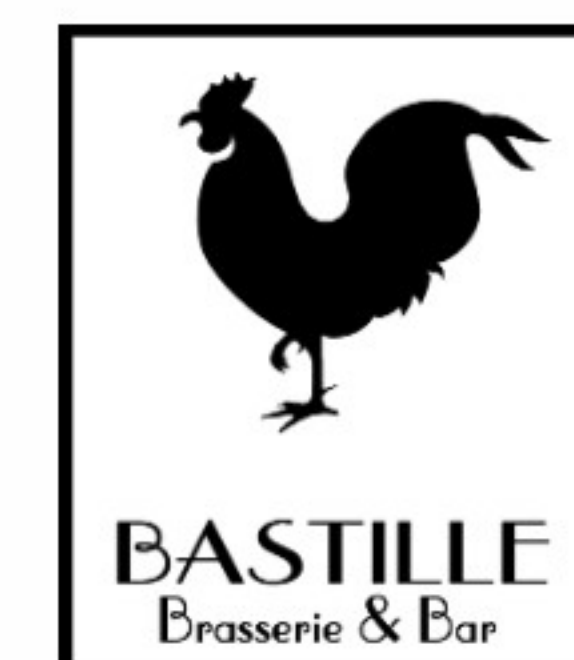
Candied Orange & Almonds | Amaretto Anglaise

Pinot Noir

Champagne Fresne Ducret | Ratafia de Champenois | NV



In Collaboration with the Following
Ed Addiss & Barbara Selig - Wine Traditions



Items marked GF or GFA are items that are Gluten Free or can be modified to be Gluten Free.

*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 | \$129 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