

Beaujolais & Beyond A GAMAY EXPERIENCE

Thursday November 20, 2025 | 6:30pm

Five Course & Five Wines | \$110PP++

In Collaboration with the Following: Ed Addis & Barbara Selig - Wine Traditions Ltd.

AMUSE BOUCHE

Gougères

Grosbot-Barbara, Brut 0 Methode Traditionelle 2023

PREMIER

Paté Forestier “Maison”

Housemade Country Style Pate with Mushrooms, Pork and Chicken

Cornichons, Pickled Shallots, Crusty Bread, Grainy Mustard

Delaunay Vignerons, “Ezekiel”, VDF Gamay 2023

DEUXIÈME

Bœuf Bourguignon

Burgundian Beef Stew, Potato Gnocchi, Cipoline, Mushrooms, Lardons

Romuald Petit, “Les Billards”, Saint-Amour 2022

TROISIÈME

Fromage

Delice de Bourgogne, Petite Greens, Baguette

Domaine Gerald Besse, “Gamay Champortay”, Martigny Valais CH 2023

QUATRIÈME

Tarte aux Canneberges

Cranberry, Almond Crust

Domaine du Cret de Bine, “Bio-Addict” Beaujolais 2022

Merci Beaucoup!

*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

