

# Loire Valley - France's Garden

with Ed Addiss & Barbara Selig of Wine Traditions  
Thursday, April 25, 2024 | 6:30pm | \$119 pp ++  
Six Wines + Six Courses

## APERITIF

### *Amuse*

Gougères au Gruyère  
Christophe Thorigny, Vouvray, Méthode Traditionnelle Brut

## PREMIER

### *"Salade d'Endives et Poires"* GF

Endive | Pear | Herb-Goat Cheese Mousse | Lemon Vinaigrette  
Domaine de Bel Air, Pouilly-Fumé 2022

## DEUXIÈME

### *"Moules et Coques Gratinées"*

Broiled Clams and Mussels | Cream | Breadcrumbs  
Delaunay Vignerons, Muscadet Sevre et Maine Château Thébaud "Nord/Ouest" 2014

## TROISIÈME

### *"Petit Sale aux Lentils"* GF

Slow Roasted Brined Pork Loin | Green Lentils  
Verdier-Logel Poycelan, Cotes du Forez, 2022

## QUATRIÈME

### *"Bavette au Poivre"* GF

Char-grilled Angus Flat Iron | Peppercorn Sauce  
Potato Fondante | Forest Mushrooms  
Domaine du Changeon, "Les Passagers", Bourgueil 2020

## CINQUIÈME

### *"Pommes Bonne Femme"*

Baked Apple | Strawberry Oat Filling | Crème Anglaise | Almonds  
Le Pas Saint Martin, "La Vie en Rose" Rosé, Methode Ancestrale



Bastille Brasserie & Bar

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 | \$115 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