



Gamay Wine Dinner

Enjoy the stories behind these wines and the food that supports them

November 10, 2022 | 6:30pm | \$95 per person + +

Exclusive to 24 Attendees

L'APÉRO

GOUGERES

Domaine Robert Serol | Turbulent Rosé | Loire Valley | NV

PREMIER

TARTARE de SAUMON

King Salmon Tartare | Pickled Morello Cherries | Arugula | Cracker
Kewin Descombes | Cuvée Kéké | Beaujolais | 2020

DEUXIÈME

PITHIVIER aux CHAMPIGNONS

Roasted Wild Mushrooms | Bacon | Puff Pastry | Mushroom Red Wine Jus
Domaine Saint Cyr | Les Jounets | Chénas | Beaujolais Cru | 2018

TROISIÈME

CARRÉ de PORC

Berkshire Pork Rib Roast | Spiced Cherry Wine Reduction
Sweet Potato Gnocchi | Wilted Greens
Didier Montchovet | Coteaux Bourguignons | Burgundy | 2018

QUATRIÈME

FROMAGE COMPOSÉ

Morbier | Cran-Cherry Compote | Nut Bread
Omero Cellars | Jubilee Vineyard | Willamette Valley | 2018



In Collaboration with the Following
McLean Turner - Free Run Imports



Items marked 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 | \$90 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