

SUMMER CHILLABLES

FIVE COURSES | FIVE WINES

\$125 PER GUEST | JUNE 17, 2026 | 6:30PM



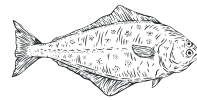
L'apero

Huitres Croustillantes
Fried *Oysters | Dill-Lemon Remoulade
Brocard, Crémant de Bourgogne, Brut Nature



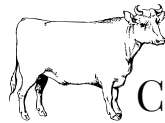
Premier

Noix de Saint-Jacques et salade de Poireaux
*Scallops Mi-Cuit | Salade de Poireaux | Croustillants
Jean Luc Mader Riesling 2024



Deuxième

Flétan grillée et Melon
Grilled Halibut | Pickled Melon Salsa | Herb Coulis
Moulin des Vrillières, Lauverjat, Sancerre Rosé 2025



Troisième

Carpaccio de Boeuf au Paprika
Carpaccio of Paprika Crusted *Beef Filet
Spiced Aioli | Focaccia Crostini
Chateau Cèdre, L'Improbable 2024



Quatrième

Piece de Cochon Roti aux Herbes
Roasted Berkshire Pork Loin | Herb Jus | Fingerlings | Fennel
Jean-Pierre Large, Les Delys, Morgon 2024

Dernière Bouchée
Mignardises



Thank you for joining us - Marc Coterie of Elite Wines
Juan Ramirez & 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 of Wines will be available to order after the dinner