

“Within the bottle’s depths, the wine’s soul sang one night.”

— Charles Baudelaire

Loire Valley Wine Dinner

Thursday, May 18th | 6:30pm | \$135 Per Person ++
Six Courses + Six Wines

L'APERO

Rillettes de Saumon

Salmon Rillettes | *Salmon Roe

Chenin Blanc - Christophe Thorigny | Vouvray | Brut 2018

PREMIER

Carpaccio de Langoustine GF

*Langostine | Candied Grapefruit | Puffed Rice | Herbs

Sauvignon Blanc - Domaine de Bel Air | Pouilly Fumé | 2021

DEUXIÈME

Betterave et Fromage de Chèvre GF

Chiogga Beets | Goat Cheese | Fines Herbes | Apricot | Baby Greens | Almonds

Chenin Blanc - Domaine du Pas Saint Martin | Jurassique | Saumur Blanc 2019

TROISIÈME

Longe de Porc GF

Berkshire Pork Loin | White Grits | Red Currant Wine Jus | Sautéed Young Kale

Gamay - Verdier-Logel | Poycelan | Côtes du Forez 2021

QUATRIÈME

Salmis de Faison GF

Pheasant "Hunter Style" | Pearl Onions | Carrots | Mushrooms

Cabernet Franc - Bruno Dufeu | Grand Mont | Bourgueil 2020

CINQUIÈME

Bake Apple | Spices | Apricot & Cherry | Cream GF

Grolleau Noir - Domaine du Pas Saint Martin | La Vie en Rosé | Méthode Ancestrale NV



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

Wine Traditions
Ltd.

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 | \$135 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