

# *Vin du Sud-Ouest et Rhone Meridional Wine Dinner*

Thursday, September 19<sup>th</sup> 2024

\$99 per person ++

5 Courses & 5 Wines

In Partnership with Marc Lotterie & Elite Wines

## *L'Apero*

### *Tartare de Saint Jacques*

Sea Scallop Tartare | Potato Chip | Lemon | Micro Herbs  
Cèdre Heritage Blanc, VDF Cahors, Chardonnay

## *Premier*

### *Tomates du Jardin*

Heirloom Tomatoes | Plums | Arugula | Ricotta | White Balsamic  
La Rocalière, Tavel Rosé 2022

## *Deuxième*

### *Canard Confit au Cassis*

Moullard Duck Confit | Cassis Noir Sauce | Swiss Chard | Shallots  
Château du Cèdre, Cahors 2020 Malbec

## *Troisième*

### *Daube de Boeuf à la Provençale*

Angus Beef Short Ribs | Red Wine Spiced Sauce  
Olives | Tomato Confit | Carrots | Potato Gnocchi  
Domaine La Rocalière, Lirac 2018

## *Quatrième*

### *Financier aux Mûres*

Blackberry Financier | Chocolate Sorbet | Almonds  
Château du Cèdre, Sweet Malbec, 2018



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Items marked GF 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.

This menu is subject to change based on availability of products.

We will not be able to accommodate allergens.