

There are many ways to the recognition of truth, and Pinot Noir is one of them!

BEAUNE DINNER

\$145++ PER PERSON

FIVE COURSES - FIVE WINES

Chloe Wines



L'apero

Gougères

Domaine Deliance, Crémant de Bourgogne, Cuvée Brut Reserve NV

Premier

Noix de Saint Jacques “à l’unilateral”, Salade de Fenouil aux Agrumes

Flash Seared *Scallops | Fennel-Apple Salad | Citrus Vinaigrette

Domaine du Prieuré, Savigny Les Beaunes Blanc 2023

Deuxième

Asperges blanches, Oeuf Poché, Beurre Blanc Citroné

White Asparagus | Soft-Poached *Egg | Lemon Beurre Blanc

Capitain-Gagnerot, Saint Romain Blanc “au bas Piollange” 2022

Troisième

Pintade Rotie aux Champignons

Roast Guinea Hen | Wild Mushrooms | Spinach | Jus Naturel

Domaine du Prieuré, Savigny les Beaune “Moutier Amet” 2022

Quatrième

Filet d’Agneau, Mousseline de Topinambourg, Jus au Romarin

Slow Roasted Lamb *Loin | Sunchoke Purée | Brussels Sprouts | Rosemary Jus

Capitain-Gagnerot, Savigny les Beaune 1er Cru “Les Charnières” 2022

Dernière Bouchée

Dark Chocolate Truffle

Paired with the final wine

Thank you for joining us - Pascale, Joseph, Juan & 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 | \$145 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