

Loire Valley - A Gardens Delight

FIVE COURSES | FIVE WINES

\$125 PER GUEST | MAY 14, 2026 | 6:30PM

l'apero

Gougères au Gruyère
Christophe Thorigny, Vouvray Brut 2021

Premier

Noix de Saint-Jacques
Seared Diver Scallops | Yuzu Beurre Blanc | Sea Beans
Delaunay Vignerons, "Nord-Ouest" Muscadet
Chateau Thébaud 2015

Deuxième

Confit de Canard
Confit duck | Green Lentils | Roasted Baby Carrots
Currant-Wine Jus
Domaine de Pas Saint-Martin, "La Pierre Frite", Saumur 2023

Troisième

Longe d'Agneau
Herb-crusted Lamb Filet | Spring Ratatouille | Lamb Jus
Grosbot Barbara, "Côte MontGeorge", Saint Pourçain 2023

Quatrième

Fromage de Chèvre, Abricot & Amande
Whipped Goat Cheese | Roasted Apricot | Thyme
Almond Honey Cake
Christophe Thorigny, "Cuvée Prestige" Late Harvest, Vouvray 2014

Thank you for joining us - Ed Addiss & Barbara Selig of Wine Traditions

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