

FRENCH WINE DINNER

3.29.19

-HORS D'OEUVRE-

A SELECTION OF FRENCH CHEESES, CURED & DRIED MEATS AND
ACCOMPANIMENTS

ANDRE FARJON VENTOUX ROUGE 2015

CHATEAU PARADIS GRAND TERRE ROSE 2016

-AMUSE-BOUCHE-

FOIE GRAS TORCHON, RASPBERRY COMPOTE, 8 YEAR BALSAMIC,
BRIOCHE, FLEUR DE SEL

CHATEAU DE FRANCS COTES DE FRANCS 2015

-SALADE-

FRIED OYSTER, CURLY ENDIVE, PICKLED RED ONION, PRESERVED
LEMON, RADISH, MUSTARD VINAIGRETTE

ROGER & DIDIER RAIMBAULT SANCERRE LES BELLES COTES 2014

-LE PLAT PRINCIPAL-

CASSOULET AU CANARD, MICRO HERB "SALAD"

**DOMAINE DE DIONYSOS COTES DU RHONE – CAIRANNE 'LA
CIGALLETTE 2014**

-LES FINI-

BAKED PEAR, BLEU D'Auvergne, HONEY, WALNUTS

DOM GR MONTMIR MUSCAT BEAU MESDE

