

Bordeaux Dinner



April 1st, 2021 | 6:30pm | \$99/person

Hor d'Oeuvres

2018 Chateau Picque Caillou, Pessac-Leognan Blanc

First

Goat's Cheese, Truffle & Lobster Cheesecake, Corn Purée,
Chive Oil

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Second

Grilled Duck Breast, Peas, Arugula, Pistachio, Foie Gras &
Charred Orange Dressing

2018 Chateau Coutet, St. Emilion Grand Cru

Third

Veal Schnitzel, Mushroom Polenta, Baby
Asparagus, Caper Jus

2016 Chateau Blaignan, Bordeaux Medoc

Fourth

Chocolate Pâté, Ginger Anglaise, Cardamom Cookie,
Cocoa Nibs

2017 La Freynelle, Bordeaux Rouge