



Taste of France

WINE DINNER

THURSDAY, MARCH 21ST, 2024

6:30PM

\$125++/PERSON

Nois d'Oranges

NV CAMILLE BRAUN CREMANT D'ALSACE BRUT

First

ESCARGOT PUFF PASTRY

CARROTS, PEARL ONION, MORELS, PARSLEY CREAM
2021 DOMAINE GILLES NOBLET "LA COLLONGE" POUILLY-FUISSE

Second

SALAD NICOISE

HARICOT VERT, CURRANT TOMATO, QUAIL EGG, OLIVE OIL-POACHED TUNA, NICOISE OLIVES
2019 DOMAINE JACQUES GIRARDIN SANTENAY 1ER CRU "CLOS ROUSSEAU"

Third

CONFIT DE CANARD

DUCK BACON, ROASTED CARROTS, POTATOES & ROASTED APPLE IN RED WINE
2018 CHÂTEAU MAURAC HAUT-MEDOC BORDEAUX

Fourth

PROFITEROLES

CHOCOLATE FOIE GRAS CUSTARD, RASPBERRIES, PISTACHIOS, ORANGE BLOSSOM HONEY
2022 CHÂTEAU FONTAINE SAUTERNES

— *reservations here* —