



Taste of France

WINE DINNER

THURSDAY, MARCH 21ST, 2024

6:30PM

\$125++/PERSON

Nois de Oenogres

CAMILLE BRAUN CREMANT D'ALSACE BRUT

First

ESCARGOT PUFF PASTRY

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

Second

SALAD NICOISE

HARICOT VERT, CURRANT TOMATO, QUAIL EGG, OLIVE OIL-POACHED TUNA, NICOISE OLIVES
DOMAINE JACQUES GIRARDIN "VIELLES VIGNES" BOURGOGNE PINOT NOIR

Third

CONFIT DE CANARD

DUCK BACON, ROASTED CARROTS, POTATOES & ROASTED APPLE IN RED WINE
CHÂTEAU BARREYRE BORDEAUX SUPERIEUR

Fourth

PROFITEROLES

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

— *reservations here* —