



French Wine Dinner

Thursday, July 20 | \$65 per person

First Course

Hand Passed Canapes

NV Franck Peillot "Montagnieu" Brut

Second Course

Roasted Asparagus Tart, Chevre Mousse,
Apple Salad, Candied Hazelnut

2014 Francois Cazin Cour-Cheverny

Third Course

Smoked Duck Breast,
Plum & Shaved Fennel Salad, Thyme Jus

2015 Jean-Paul Brun Bourgogne Rouge

Fourth Course

Filet of Beef, Demi, Chanterelles, Onion Brûlée

2014 Eric Texier Cotes-du-Rhone Villages "Vaison la Romaine"

Fifth Course

Strawberry, Basil, Meringue Eton Mess

2016 Charles Gonnet Vin de Savoie Rose

