



Beaujolais Wine Dinner



Thursday, November 17, 2022 at Pig + Fig Cafe at 6pm

\$110 per person, Seating is Limited

Email us at: pigandfigcafe@gmail.com for reservations

Reception Wines

2020 Domaine de la Prebende, Beaujolais Rose

First Plate

“Potage Parmentier”

Bisque of melted leeks and golden potatoes; topped with crab cake salad

2019 Jean Sambardier, Beaujolais Blanc La Cote

Second Plate

“Salade Landaise”

Duck confit, roasted walnuts, baby heirloom tomatoes, frisee lettuce, sourdough croutons, dijon vinaigrette

2020 Domaine de Colette, Regnie Vieilles Vignes

Third Plate

“Tournedos Rossini”

Braised filet of beef tenderloin, foie gras mousse and truffle-madeira sauce; creamed spinach

2018 Vignobles Bulliat, Morgon Nature

Fourth Plate

“Creme Fraiche et Cerise”

Sweetened creme fraiche, bordeaux cherries, mint chiffonade

2020 Domaine Anita, Fleurie Poncie

Fifth Plate

“Poire a la Beaujolaise”

Bosc pears baked with figs, red wine, honey, cinnamon, cloves and orange zest (*Fiasco*)

Prosper Mafoux, Cremant de Bourgogne Brut Rose, NV

Executive Chef, Laura Crucet | Sommelier, Holly Robinson