



Beaujolais Wine Dinner

Thursday, November 20, 2025 at 5pm | \$125 per person

Library Tasting, 5pm - 6pm

A collection of older vintages of Beaujolais wines and French cheeses

First Course

“Louie Crab Cakes”

pan-seared crab cakes | caper-paprika dressing | lump crab meat | grilled asparagus

2019 Jean Sambardier Beaujolais Blanc

Second Plate

“Salmon Nicoise”

frisee lettuce | poached salmon | nicoise olives | white anchovies | chopped egg | yuzu lemon vinaigrette

2023 Domaine de la Prebende Beaujolais Rose

Third Plate

“Duck Confit Pot Pie”

slow-braised duck legs | english peas | rosemary pie dough

2021 Chateau des Jacques Moulin-à-Vent

Fourth Plate

“Lamb Osso Bucco”

slow-braised lamb shank | hand-peeled carrots | potatoes aligot | mint reduction

2022 Mathieu Paquet Fleurie en Bel-Air

Fifth Plate

“Pots de Creme”

baked chocolate custard | fresh raspberries | white chocolate, almond + strawberry bark

Simonnet Febvre Cremant De Bourgogne Brut Rose, NV

Wine Tasting Notes

2019 Jean Sambardier, Beaujolais Blanc La Cote

Grape Variety: 100% Chardonnay

Appearance: bright golden

On the nose: fresh pear, almond, white flowers

On the palate: freshness, zest, hint of vanilla

2023 Domaine de la Prebende Beaujolais Rose

Grape Variety: 100% Gamay

Appearance: salmon pink

On the nose: red berries, strawberry, watermelon

On the palate: strawberries, tart cherry

2021 Chateau des Jacques Moulin-à-Vent

Grape Variety: 100% Gamay

Appearance: ruby red

On the nose: black cherry, blackberry, floral, ground coffee, anise, dried violet, savory notes

On the palate: bold, expansive, concentrated, earthy, dried black cherry, black olive, spices

2022 Mathieu Paquet Fleurie en Bel-Air

Grape Variety: 100% Gamay

Appearance: purplish-red

On the nose: baked red fruits, herbs

On the palate: raspberry, strawberry, loamy

Simonnet Febvre Cremant De Bourgogne Brut Rose, NV

Grape Variety: 100% Pinot Noir

Appearance: peachy-pink, fine bead

On the nose: raspberry, red currant

On the palate: dark cherry, raspberry, dry finish

Executive Chef, Laura Crucet | Sommelier, Ed Leal