



Beaujolais Wine Dinner



Sunday, November 12th, 2023 at 5pm and Thursday, November 16, 2023 at 6pm | \$125/per person

Reception Wines

2019 Jean Sambardier Beaujolais Blanc La Cote

First Plate

“Lobster Ravioli”

Lobster ravioli, lobster chunks and wild arugula in a piquillo pepper and Amontillado sherry cream sauce

2021 Domaine de Colette Beaujolais Village Rose

Second Plate

“Wild Mushroom and Pork Belly Salad”

Wild arugula, marinated nameko, straw and milk cap mushrooms, crispy pork belly, candied violet vinaigrette

2019 Bernard Diochon “Moulin a Vent” Cuvee Vieilles Vignes

Third Plate

“Boeuf en Croute”

Braised beef tenderloin and foie gras mousse wrapped in puff pastry, truffle demi-glace, potato gratin

2019 Domaine Anita Morgon Chateau-Gaillard

Fourth Plate

“Charcuterie Plate”

Delice de bourgogne, prosciutto-wrapped grissini, fresh figs, tangerine-marinated olives

2020 Stephane Aviron Fleurie Vieilles Vignes

Fifth Plate

“Strawberry Trifle”

Crumbled madeleines, clementine-macerated strawberries, vanilla sabayon

Prosper Mafoux, 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

2021 Domaine de Colette Beaujolais Village Rose

Grape Variety: 100% Gamay

Appearance: salmon pink

On the nose: red berries, strawberry, watermelon

On the palate: strawberries, tart cherry

2019 Bernard Diochon “Moulin a Vent” Cuvee Vieilles Vignes

Grape Variety: 100% Gamay

Appearance: dark ruby red

On the nose: raspberry, cherry, rose petal, licorice

On the palate: full-bodied, velvety, long, perfumed finish

2019 Domaine Anita Morgon Chateau-Gaillard

Grape Variety: 100% Gamay

Appearance: light cherry-violet

On the nose: stone fruit, pomegranate, blueberry

On the palate: silky texture, long finish, blueberry, peppercorn

2020 Stephane Aviron Fleurie Vieilles Vignes

Grape Variety: 100% Gamay

Appearance: purplish-red

On the nose: baked red fruits, herbs

On the palate: raspberry, strawberry, loamy

Prosper Mafoux, Cremant de Bourgogne Brut Rose, NV

Grape Variety: 100% Gamay

Appearance: peachy-pink

On the nose: peach, candied orange peel, toasted hazelnut

On the palate: peach pith, mandarin, biscuit

Executive Chef, Laura Cruet | Sommelier, Dustin Lippiatt