



Spring in France Wine Dinner

Saturday, April 27, 2024, 6pm | \$125 per person



Menu

First Course

Norway lobster tails, asparagus tips, clementine butter reduction

Domaine Camille Braun Cremant de Alsace Brut, NV

Second Course

Polenta of golden beets, spring peas, goat cheese, mint and toasted almonds

2022 Henri Poiron Muscadet Sèvre-et-Maine Sur Lie

Third Course

Duck confit, crumbled roquefort, baby heirloom tomatoes, butter lettuce, blueberry sage vinaigrette

2018 Château Armandière Ancestral Malbec, Cahors

Fourth Course

Beef roulade stuffed and braised with spinach, dried cranberries and walnuts; bordeaux cherry reduction; potato gratin

2020 Domaine Raspail-Ay Gigondas, Rhone Valley

Fifth Course

Bucheron goat cheese slice, apple and chamomile jam, pastry straws

2022 Jean-Michel Gautier Vouvray Sec, Loire Valley

Sixth Course

Stone fruit trio: chilled mango ginger soup, apricot custard, peach crumble

2022 Chateau Fontaine Sauternes, Bordeaux

Wine Notes

Domaine Camille Braun Cremant de Alsace Brut, NV

Grape Variety: 70% Pinot Blanc | 30% Auxerrois

Appearance: pale gold, fine persistent mousse

On the nose: fresh floral aromas

On the palate: balanced, elegant, finesse

2022 Henri Poiron Muscadet Sèvre-et-Maine Sur Lie

Grape Variety: 100% Melon de Bourgogne

Appearance: pale gold, slight effervescence

On the nose: ripe stone fruit, fresh herbs

On the palate: lemon pith, stone fruit, distinct minerality

2018 Château Armandière Ancestral Malbec, Cahors

Grape Variety: 100% Malbec

Appearance: dark brick red

On the nose: black plum, cigar box, spice

On the palate: black pepper, dark blue fruit, herbaceous

2020 Domaine Raspail-Ay Gigondas, Rhone Valley

Grape Variety: 70% Grenache | 20% Syrah | 10% Mourvèdre

Appearance: deep ruby red

On the nose: red fruit, spicy floral bouquet

On the palate: red cherries, framboise, pepper

2022 Jean-Michel Gautier Vouvray Sec, Loire Valley

Grape Variety: 100% Chenin Blanc

Appearance: pale straw

On the nose: white peach, apple and yellow flowers

On the palate: fresh, delicate fruit, mineral finish

2022 Chateau Fontaine Sauternes, Bordeaux

Grape Variety: 90% Semillon, 5% Sauvignon Blanc, 5% Muscadelle

Appearance: golden straw

On the nose: honeysuckle, tropical fruit

On the palate: honey, almond, beautiful acidity

Laura Crucet, Executive Chef | Dustin Lippiatt, Sommelier