

Tour of France Dinner

Wednesday August 16th, 2023

Amuse

Foie Gras Cromesquis
huckleberry conserva, fennel, almond

N.V. Corbon Blanc de Blancs Brut Avize, Champagne Grand Cru

First

Butter Poached Lobster
lemongrass, emmer farro, corn, swiss chard, sauce américaine

2020 Domaine Belleville Rully La Créé Blanc, Burgundy

Second

Rigatoncini
cotechino, mousseron mushrooms, tomato, olive pesto

2021 Marcel Lapierre Morgon, Beaujolais, Burgundy

Third

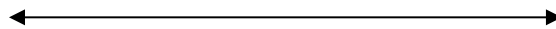
Angus Sirloin
short rib marmalade, pommes sarladaise, creamed spinach, sauce au poivre

2016 Château Tronquoy-Lalande, Médoc, Bordeaux

Cheese

Comte
apricot, crispy ham, crostini

2015 Domaine Rolet Père et Fils Arbois Vin Jaune, Jura



Jason Ramos, Executive Chef
Katherine King, Pastry Chef
Sean Price, Sommelier
Gloria LaGrassa - Owner

While we make every effort to accommodate dietary restrictions, to prevent extended delays between courses, our ability to accommodate some restrictions during special event/wine dinner is limited.

We apologize in advance for any inconvenience this may cause.