Summer in France Wine Dinner

Wednesday July 16th, 2025

Amuse

Stuffed Zucchini Blossom
herbed ricotta filling, ratatouille condiment, bottarga
2018 Grongnet Champagne Special Club

First

Grilled Shrimp
cannellini beans, razor clams, purslane, green garlic pistou
2023 Domaines Ott Côtes de Provence Rosé Château de Selle

Second

Gnochetti
king crab, local corn, cherry tomato, stracciatella, lemon-squid ink jus
2023 Isabelle Suire Saumur Blanc

Third

Pekin Duck Breast
leg confit, spaetzle, porcini, cherries, foie gras jus
2022 Joseph Drouhin Bourgogne Rouge

Dessert

Summer Berry Tart
vanilla sable, custard, mixed berry jam, crème fraiche ice cream
2023 Renardat-Fâche Cerdon du Bugey

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