



Valentine's Day Wine Dinner 2023

Cocktail reception

Stationary Hors D'oeuvres

Shucked Oysters On The Half Shell, Soy & Cucumber Mignonette
Poached Jumbo Prawns, French Cocktail sauce,

Passed Hors D'oeuvres

Truffle Gougers' Caramelized Mushroom, Roquefort Mousse
Torchon of Foie Gras, Pickled Cherry, Blueberry Gastrique, Brioche
Strawberry Bruschetta, Bacon, Candied Pecan, Chevre, Aged balsamic



***Paired w/: Francois Montand, Methode Traditionnelle Brut Blanc de Blancs
Chateau la Tour Blanche, Emotions De La Tour Blanche Sauternes***

First Course

Cog au Riesling

Pasture Raised Chicken, Forest Mushroom, Riesling, Cream, Aromatics



Paired w/: Kuentz-Bas, Alsace Riesling Tradition

Second Course

Oeufs en Meurette

Perfect Poached Egg, Red Wine, Pearl Onion, Lardons, Crostini, Glace de Veau



Paired w/: Domaine Blain Souer et Frere, Brouilly



Third Course

Fondue Savoyarde

Family Style Cheeses of the Alps, Fondue, French Bread



Paired w/: Domaine De Saint Cosme, Principaute d' Orange Les Deux Albion Blanc

Intermezzo

Strawberry Passionfruit Granite



Paired w/: Henri Champliau, Petrone Blanc de Blancs Brut

Fourth Course

Confit de Canard

Slow Cooked Leg of Duck, Puy Lentil Cassoulet, Roasted Heirloom carrot, Truffle

Glace de

Canard



Paired w/: Domaine Seguin-Manuel, Savigny-les-Beaune Godeaux

Fifth Course

Tarte Tatin

Salted Caramel Gelato and Family Style Chocolate Covered Strawberries



Paired w/: Pere Magloire, Calvados Pays d'Auge XO

