



PRIVATE DINNER & WINE PAIRING
OCTOBER 24, 2020

— **MENU** —

FIRST COURSE

Chef's Charcuterie & Cheese Board

St. James Cheese selection with assorted meats and accompaniments

Alfred Bertolani Lambrusco

SECOND COURSE

Choice of

Sunflower Arugula Salad
Chicken & Boudin Gumbo
Seasonal Soup

Aransat Cuvée

THIRD COURSE

Choice of

Seared Gulf Fish
Vino Lauria Frappato

OR

Chicken Piccata
Château Puech-Haut Prestige Rouge

FOURTH COURSE

Seasonal Dessert with wine pairing

