

*Bordeaux wine dinner
with winemaker and owner Joël Duffau*

Wednesday, March 13th at 6:30 pm

First Course

Smoked Eel from the Ardèche
red cabbage, fresh herbs, basil mousse, lemon dressing

Château la Mothe du Barry, 'French Kiss' Blanc, 2017

Second Course

Roasted duck, peach glazed, young carrot, lemon thyme

Château la Mothe du Barry, Cuvée 'Design' Bordeaux Supérieur Rouge, 2015

Third Course

Venison loin, spring peas, blood sausage croquette, rhubarb, pommes pailles

Château Les Arromans, Cuvée Prestige Rouge, 2016

Fourth Course

White cheese platter
Brillat Savarin Triple Creme, St Marcellin cheese, Fromage d`Afinois de brebis

Château la Mothe du Barry, 'Le Barry', Bordeaux Supérieur Rouge, 2016

*Exécutive Chef Bart Vandaele & Chef de cuisine Alexander Flores
\$69++ per person*