



Welcome to our French Wine Dinner
May 24, 2018

Bouillabaisse au Poisson

Provençal Style Stew with Butter-poached Cod

2015 Chanson Bourgogne Rouge, Burgundy

Boeuf Bourguignon

Braised Angus Short Rib, Cognac Demi-Glace,
Truffled Sweet Potato, Micro Herb Bouquet

2015 Domaine Guiraudiere Saumur, Loire Valley

Fromage Frit avec Salade

Almond and Brioche -crusted Camembert Cheese, Smoked Tomato Jam
Baby Watercress Salad, Blood Orange Gastrique & Banyuls Vinegar Reduction

2016 Le Solitude Côtes du Rhône Blanc, Rhone Valley

Rôti D'Agneau

Hazelnut-Dijon Lamb, Charred Heirloom Carrot Purée,
Bulger Pilaf, Fava Beans, Garlic Confit & Lamb Jus

2014 Clarendelle Medoc, Bordeaux

TBD by Pastry Chef Nicole

\$80 per person

Please call (828) 696-9094 for reservations