



Spring Wine & Food Pairing Dinner

Wines of France

6 Course Prix Fixe Menu

April 13 at 7PM

75 per person, 54 without wine

First

Carrot & New Mexico Chili Soup with Pistachio Gremolata

2015 Hugel Gentil, Alsace, France

Second

Sautéed Frog Legs with Pea Shoots & Lemon Garlic Butter

2017 Domaine Morin-Langaran Picpoul de Pinet, Languedoc, France

Third

**Salad of Tender Greens, Fennel, Almonds & Baked Chevre dressed with a
Balsamic Blackberry Sorbet**

2017 Dubard LOL du Laurelie Rose, Perigord, France

Fourth

Sweet Potato Gnocchi, Braised Rabbit, Carrot, Salsify & Cardoons

2015 Domaine des Nugues Beaujolais-Villages, France

Fifth

Boneless Short Rib

Roasted Red Potatoes, Broccoli, Shallots & Red Wine Stewed Blueberries

2011 Chateau Reverdi Listrac-Medoc, Bordeaux, France

Dessert

Fresh Berry Trifle with Honey Mascarpone Mousse & Almond Cake

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially have certain medical conditions.