



## **Tour of France Wine Dinner**

**December 12<sup>th</sup>, 2024 @ 6:00pm**

### **First Course**

#### **Black Truffle Fantasy**

Black Truffle Mousse / Peekytoe Crab / Truffle Vinaigrette

*Champagne: Victor Charlot "Les Terres de la Grève", Marne Valley, NV*

### **Second Course**

#### **Olive Oil Poached Chilean Sea Bass**

Flageolets / Osetra Caviar / Dill Beurre Blanc

*Chablis: Vincent Wengier Premier Cru "Vaillons", Burgundy, 2022*

### **Third Course**

#### **Handmade Gnocchi**

Aged Parmesan Foam / Black Truffles

*Pinot Noir: Rully Rouge Domaine de L'Ecette "Brange", Burgundy, 2021*

### **Fourth Course**

#### **Cocoa Nib Crusted Venison Rack**

Roasted Vidalia Onions / English Peas / Black Pepper-Raspberry Jam

*Merlot Blend: Xavier Dubois, Estate Bottle, Pomerol, 2019*

### **Fifth Course**

#### **Pumpkin Roulade**

Cream Cheese Frosting / Bourbon-Caramel Whipped Cream

*Muscat de Rivesaltes: Domaine Nadal Hainaut, Vin Doux Naturel, Rousillon, NV*

**Wine Speaker: Nicolas Dornic – Dechaunac Wine Imports**

**Executive Chef: Brian Groose**

**Chef de Cuisine: Carlos Leon**

**Wine Director/Sommelier: Stephen Elhafdi**

**General Manager: David Saavedra**