



French Wine Dinner

March 27th 2025 @ 6:00pm
\$175 per person + Tax & Grat

First Course

ESCARGOT BOURGUIGNONNE

Garlic Herb Butter / Pernod / Crostini
Bourgogne Aligoté, Domaine Weinger, Burgundy, 2022

Second Course

BOUILLABAISSE

Tiger Shrimp / Scallop / PEI Mussel
Bastide de Fave, Héritage de Saint Victor Blanc, Provence, 2023

Third Course

DUCK À L'ORANGE

Black Garlic Purée / Beet Foam / Seasonal Vegetables
Château Nozières, Cahors, 2020

Fourth Course

STEAK AU POIVRE

Truffled Potato Croquette / Green Peppercorn Sauce / Asparagus
Gigondas Le Plan Des Moines, Rhône Valley, 2022

Fifth Course

CRÈME BRÛLÉE

Fresh Berries / Macaroon
Champagne Petiteaux, Cuvée Mobline Brut, Côtes des Bar, Champagne, 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