



Rhône Valley Wine Dinner

Wednesday, May 22, 2019 at 6:30 pm

1st Course

Pappardelle Pasta with Prosciutto and Brown Butter

*Côtes du Rhône Rosé, Domaine de la Solitude
Grenache / Syrah*

2nd Course

Scallops Coquilles Saint Jacques
with Apples and Apple Cider Reduction

*Condrieu, Vincent Cluzel
Viognier*

3rd Course

Filet of Beef wrapped in Bacon
with Five Peppers and Cognac Sauce

*Châteauneuf-du-Pape, Domaine de Vieux Télégraphe, Télégramme
Grenache / Syrah / Mourvèdre / Cinsault*

4th Course

Coq au Vin

Chicken cooked in Côtes du Rhône Wine

*Crozes-Hermitage, Domaine Pradelle
Syrah*

5th Course

Fresh Cherry Tarte
with Roasted Almond Chantilly

*Beaumes-de-Venise, Domaine de Durban
Muscat à Petits Grains Blanc*

\$99 plus tax and gratuity