



Northern Rhône Wine Dinner

Wednesday, January 29, 2020
6:30 pm

Amuse Bouche

Avocado, Goat Cheese and Baby Tomatoes Crostini
Jacques Lemenicier, Saint-Péray Cuvée Traditionnelle, 2016

1st Course

Seafood Cassolette, Herbs & Beurre Blanc
Gilles Robin, Crozes-Hermitage, Les Marelles Blanc, 2017

2nd Course

Pheasant Breast Stuffed with Morel Mushrooms
Domaine Jean-Louis Chave, 'Offerus', Saint-Joseph, 2015

3rd Course

Lamb Loin over Wild Mushrooms, Parmesan Risotto
Eric et Joel Durand, Cornas Prémices, 2015

4th Course

Chocolate Mousse Cake
Domaine Piétri Gérard, Banyuls, Cuvée Méditerranée, 2010

\$125 including tax and gratuity

Make your reservation today for this outstanding dinner to be hosted by Cuiستot's Sommelier **Farouk Chaabi** who grew up in the Rhône Valley and knows many of these winemakers personally.

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