

ANDERSON'S CONN WINE DINNER

Thursday, January 18, 2018

6:30 pm

1st Course

Amuse Bouche
Mussels with Saffron Leeks

Anderson's Conn Valley Chardonnay Napa Valley, 2014

2nd Course

Chicken Roulade
over braised red cabbage with Goat cheese and chicken jus

Anderson's Conn Valley Right Bank Napa Valley, 2014

3rd Course

Hot Duck Pate en Croute
with pistachios, truffle and blueberry grand -veneur sauce

Anderson's Conn Valley Elogé Napa Valley, 2014

4th Course

Roasted Sirloin of Beef
with green peppercorn sauce

Anderson's Conn Valley Cabernet Sauvignon Reserve Napa Valley, 2014

5th Course

Ile Flottante
Meringue floating on crème Anglaise with caramel and almonds

Anderson's Conn Valley Late Harvest Chenin Blanc, 2000

\$110 plus tax and gratuity