



BOUTIQUE WINE COLLECTIONSM

Wine Pairing Dinner

— CHEF'S TASTE —

a small bite from the chef to start your meal

— FIRST COURSE —

LE BRUN DE NEUVILLE CÔTE BLANCHE NV

Venison Tartare

*cured egg yolk, chèvre mousse, spruce,
apricot jam, grapes, buckwheat tartelette*

— SECOND COURSE —

CHÂTEAU COUHINS CRU CLASSE DE GRAVES,
PESSAC-LÉOGNAN 2020

Optional Bonus:

LE BRUN DE NEUVILLE AUTOLYSE

Beet Cured Salmon

*mixed beets, juniper berries, orange gelée,
pear, smoked salmon roe*

— THIRD COURSE —

ALBERT PONNELLE "LES TILLEULS"
BOURGOGNE ROUGE 2021

Spiced Duck

*roast duck, foie gras ballotine, brown butter purée,
winter greens, madeira truffle jus*

— FOURTH COURSE —

CHÂTEAU SALETTES BANDOL ROUGE 2019

Lamb Two-Ways

*lamb en crépinette, chicken liver mousse, sweetbread,
roast lamb, braised plum, roasted carrot, lamb jus*

— FIFTH COURSE —

DOMAINE DU PETIT METRIS
QUARTS DE CHAUME GRAND CRU 2015

Apricot Tarte Tatin

*caramelized apricots, puff pastry,
crème fraîche, caramel sauce*

JANUARY 25TH, 2025

Menu items subject to change without notice.