

3 Course Sunday Date night for 2 - 130



Individual Drink Pairing - 50
Include a cocktail/Sparkling wine, 2 Glass of Wines, and Dessert Wine



Starter - Bread Service

DRINK PAIRING ONLY

CHOOSE 1

Gingers Have More Fun
gin or vodka, lemon, ginger
grenadine, sparkling wine

OR

Brazilier Brut
Loire Valley, France

OR

Chinon Rosé
Loire Valley, France

OR

Parisian Kiss
cognac, lemon, Lillet blanc,
cranberry, sparkling wine

Cranberry Old Fashioned
rye bourbon, cranberry, orange
bitters

La Vie En Rose
silver tequila, lime,
Aperol, creme de coco

First Course

HORS D'OEUVRES

CHOOSE 2

Goat cheese and Fuji
Apple Salad

Stoeffler Pinot Blanc
Alsace, France

Tartiflette

Morgon Côte du Py
Burgundy, France

Endive Salad
(Vegetarian on request)

Kuentz-Bas Riesling
Alsace, France

Shrimp à la Provençale

Hugel Pinot Grigio
Alsace, France

Poireaux Vinaigrette

Pascal Sauvignon Blanc
Loire Valley, France

Scallop on the Shell* + 6

Granit Rose
Rhône, France

Foie Gras Torchon* + 12

Cadillac Bordeaux
Bordeaux, France

MAIN- VIANDES

Second Course

CHOOSE 2

MAIN- POISSONS

Wild Morel Cordon Bleu

Cadillac Bordeaux
Bordeaux, France

Salmon Pavé with Roasted Beets & Goat
Cheese Crème* (vegetarian on request)

Specht Pinot Noir
Alsace, France

Duck Confit Risotto

Giacometti
"Cru des Agriate"
Corsica, France

Trout à la Parisienne

Triennes Rosé
Provence, France

Lamb Chop à la
Menthe* + 9

"Calcaire" Malbec 2022
Southern, France

Lobster, Scallops & Seafood Raviolo
(vegetarian on request - Wild Mushroom Raviolo)

Hugel Pinot Grigio
Alsace, France

Steak Cognac et Poivre*
Prime Coulotte * + 15

"Calcaire" Malbec 2022
Southern, France

Chilean Sea Bass Wellington + 16

Cadillac Bordeaux
Bordeaux, France

Third Course

DESSERTS

CHOOSE 2

Crème Brûlée French Toast
Roumieu-Lacoste Sauternes

Grand Marnier Chocolate Mousse
Pinot Noir Poached Pear
Quinta doNovel Black Port

Gâteau au Fromage
Kopke 10 year Tawny Porto