



Beaujolais Nouveau Wine Dinner

Thursday, November 16th – 6:30 p.m.

[reservations available only by calling 916-789-2002]

First Course

House-Smoked Salmon

Crispy potato, butter fried oyster, cucumber, sambal hollandaise

Georges Dubœuf Beaujolais Nouveau 2017

Second Course

Trio of Duck (Paté, Rillette and Prosciutto)

Persimmon chutney, pickled mustard seeds, roasted garlic flatbread

Georges Dubœuf Beaujolais-Villages Nouveau 2017

Third Course

Braised Pork Belly

Sweet potato pierogi, kale, pomegranate gastrique

Georges Dubœuf Beaujolais Nouveau Château d’Ouilly 2017

Fourth Course

Flank Steak au Poivre

Grilled flank steak, chef’s blend forest mushrooms, white corn polenta

Georges Dubœuf Beaujolais-Villages Nouveau Château des Vierres 2017

Fifth Course

Chocolate Semifreddo

Earl Grey panna cotta, lavender caviar

Banyuls – Domaine de la Tour Vieille 2012

\$59 per person

plus tax and 20% gratuity

MUST BE 21 OR OLDER TO ATTEND

*11-06-17