

TOUR DE L'ISLE

Wine Dinner

Thursday, January 23rd- 6:30 p.m.

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

First Course

Salade d'Haricots Verts

*baby green beans, baby carrots, frisée, shaved radish,
sherry vinaigrette and torn tarragon*

Aix Coteaux d'Aix en Provence Rosé - 2018

Second Course

Vols au Vent

pheasant slow-roasted with cream and truffles in a puff pastry cup

Côtes du Rhône - Blanc - 2018

Third Course

Mediterranean Bouillabaisse

classic soup with assorted Mediterranean fish

Vinsobres - 2016

Fourth Course

Daube de Bœuf

*slowly simmered stew beef, baby turnips, carrots and
marble potatoes over fresh local pappardelle pasta*

Châteauneuf-du-Pape - 2015

Fifth Course

Pear Tarte Tatin

caramelized pears baked upside down in a pastry "tart"

Côtes du Rhône - Rouge - 2017

\$59 per person

plus tax and 20% gratuity