

# BEAUJOLAIS NOUVEAU 2019



## *Beaujolais Nouveau Wine Dinner*

*Thursday, November 21st – 6:30 p.m.*

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

### **First Course**

#### **Baked Brie**

*with cranberry compote, fresh baguette and apples*

**Georges Dubœuf Nouveau Rosé - 2019**

### **Second Course**

#### **Braised Pork Belly**

*with sweet potato mousse, apple chutney, pickled red onions*

**Georges Dubœuf Beaujolais Nouveau - 2019**

### **Third Course**

#### **Seared Duck Breast**

*with parsnip purée, Brussels sprout leaves, blackberry and cherry gastrique*

**Georges Dubœuf Beaujolais-Villages Nouveau - 2019**

### **Fourth Course**

#### **Quail Coq au Vin**

*with Heirloom baby carrots, pearl onions and shiitake mushrooms*

**Château d'Ouilly Beaujolais Nouveau - 2019**

### **Fifth Course**

#### **Espresso Panna Cotta**

*sponge cake, crème anglaise and white chocolate whipped cream*

**Domaine des 3 Vallons Beaujolais-Villages Nouveau - 2019**

**\$59 per person**

*plus tax and 20% gratuity*

MUST BE 21 OR OLDER TO ATTEND

\*10-30-19