

TOUR DE L'ISLE

Wine Dinner

Thursday, January 28th - 6:30 p.m.

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

First Course

House-Smoked Salmon

frisée, orange segments and shaved radish

AIX Rosé - 2019

Second Course

Light Tempura Frog Legs

white wine, butter, capers and lemon

Côtes du Rhône - Blanc - 2019

Third Course

Classic Duck Confit

with shaved Brussels sprouts and Dijon sauce

Vinsobres - 2017

Fourth Course

Seared Lamb Loin

with flageolet beans and thyme jus

Châteauneuf-du-Pape - 2018

Fifth Course

Pear Tarte Tatin

caramelized pears baked upside down in a pastry "tart"

Côtes du Rhône - Rouge - 2017

\$65 per person

plus tax and 20% gratuity