

BURGUNDY WINE DINNER



AMUSE-BOUCHE

SALMON MOUSSE

Served On a Parmesan Crisp Smoky Salmon & Cream Cheese Mousse Over a Baked Parmesan Puff with Chive.

Jean Luc Joillot Crémant de Bourgogne Cuvée Agnès, NV

FIRST COURSE

VEAL SCALLOPINI

Tenderized Veal Cutlets Topped with Creamy Caper Piccata, Parmesan Cheese & Toasted Rosemary. Served Over Sautéed Arugula.

Domaine Alain Patriarche Meursault Vieilles Vignes, 2022

SECOND COURSE

DUCK CONFIT

Served Over Pea Purée & Red Skin Mashed Potatoes with Shallot Plum Sauce.

Paul Jouard Chassagne-Montrachet Vieilles Vignes, 2021

THIRD COURSE

PLAT PRINCIPAL FILET

Red Wine Pan Jus, Oven Baked Chopped Spinach & Cream Cheese with Crab Meat. Sautéed Wild Mushrooms Over a Delightful Risotto.

Claudie Jobard Pommard "Les Vaumuriens," 2021

FOURTH COURSE

FRENCH TOAST CAKE

Fluffy Challah Bread French Toast Cake with Powdered Sugar, Raspberry Compote and Bourbon Barrel Maple Syrup.

Château Pajzos Tokaji Aszú 5 Puttonyos, 2016