

FRENCH WINE PAIRING DINNER

THURSDAY, SEPTEMBER 10 | 6 PM

\$70 per person

1ST COURSE

Avaline Chardonnay Pays D'oc

Frog Legs en Persillade

A classic French bistro dish featuring tender, pan-sautéed frog legs lightly dusted in flour, cooked in rich butter, and finished with persillade – a traditional, vibrant mixture of finely chopped garlic and fresh parsley, typically served piping hot with fresh lemon wedges.

2ND COURSE

Hob Nob Pinot Noir Pays D'oc

Potage Parmentier

A silky, chilled blend of tender leeks, slow-cooked potatoes, and rich cream, finished with fresh chopped chives.

3RD COURSE

Passerelles Chenin Blanc Anjou

Roasted Baby Beets with Shallot Salad

Sweet and earthy roasted baby beets served over crisp baby green. Finished with thin shallot rings, toasted walnuts, and creamy goat cheese. Tossed in a bright, tangy shallot vinaigrette.

4TH COURSE

Avaline Sauvignon Blanc

Dover Sole Meuniere

Pan-seared whole Dover sole, classic noisette brown butter, fresh lemon, and chopped flat-leaf parsley.

5TH COURSE

Avaline Red Wine

Tournedos Rossino, Fois Gras, Black Truffles

Pan-roasted beef tenderloin served on a crisp buttered croûton, crowned with decadent pan-seared foie gras and delicate shavings of fresh black truffle, finished with a luscious Madeira wine reduction.

6TH COURSE

Luc Belaire Luxe Rose Sparking Wine

Chocolate Mousse Cake

A decadent dessert featuring a moist chocolate sponge base, rich and airy chocolate mousse, and a glossy chocolate ganache topping. It is a luxurious, melt-in-your-mouth treat for chocolate lovers.