



Normandy Cidre Dinner

Enjoy the stories behind these wines and the food that supports them
November 17, 2022 | 6:30pm | \$95 per person + +
Exclusive to 24 Attendees

L'APÉRO

CROQUETTE de CAMEMBERT à la COMPOTE de POMMES MOUTARDÉE

Crispy Fried Camembert | Apple Mustard Compote

Kir Normand

La Maison Ferré "La Réserve de Pierre" Calvados XO
Crème de Cassis | Le Val de la Chèvre - Cidre Fermier

PREMIER

TARTE aux POIREAUX et LARDONS

Savory Leek & Bacon Tart | Shaved Apple | Frisée | Mustard Vinaigrette

Cave de La Lotterie | Cidre Bio | Corsé | Clécy FR

DEUXIÈME

MARMITE DIEPPOISE

Normandy Seafood Stew | Normandy Cidre | Crème Fraîche

Le Leui Cheri | Cidre Fermier | Ouilly le Vicomte FR

TROISIÈME

JOUES de PORC au CIDRE de NORMAND

Pork Cheeks | Apples | Normandy Cider | Carrots | Onions | Roasted Herbed Potatoes

La Maison Ferré - Cidrerie Distillerie du Perche | La Cave du Gabriel | Comblot FR

QUATRIÈME

TARTE NORMANDE

Local Apples | Calvados Custard | Pâte Sucrée | Caramel Salé | Crème Fraîche

La Maison Ferré - Cidrerie Distillerie du Perche | Le Préféré du Marie | Comblot FR [Demi-Sec]

In Collaboration with the Following
Ed Addis & Barbara Selig - Wine Traditions Ltd.



Items marked are items that are Gluten Free or can be modified to be Gluten Free.

*State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.
Credit Cards are required to book this dinner 48 Hour Cancellation Policy Applies | \$95 per person fee will be charged to the card on file.

This is the only menu being featured

We will not be able to accommodate allergens | This is a formal seated event

Additional glasses of cidre are available for purchase during the dinner | Special Bottle Pricing of Cidres will be available to order after the dinner