

“Drinking good wine with good food in good company is one of life’s most civilized pleasures.” – Michael Broadbent

Gamay Dinner with Williams Corner Wines
Thursday, November 16th | 6:30pm | \$99 Per Person ++
Five Courses + Five Wines

L'APERO

Gougères

Domaine Eugène Carrel | Vin de Savoie | Brut Méthode Traditionnelle Rosé NV

PREMIER

Goat Cheese Croustilles | Chioggia Beets | Arugula | Cranberry- Sherry Vinaigrette
Toasted Hazelnuts

Domaine des Pothiers | Côte Roannaise | La Colline en Flamme | Loire 2021

DEUXIÈME

Pork Belly Rillettes | Pickled Cherries | Whole Grain Mustard
| Flat Bread Crackers

Terres Dorées | L'Ancien | Vieilles Vignes | Beaujolais 2021

TROISIÈME

Slow Roasted Spice-Marinated Pork Loin | Green Lentil Cassoulet
Red Wine Pork Jus

Domaine Yohan Lardy | Chénas Cru | Les Deschamps | Beaujolais 2021

QUATRIÈME

Magret De Canard | Peppercorn Sauce | Celeriac Purée | Carrots | Turnips
Julien Sunier | Morgon | Beaujolais 2021

CINQUIÈME

Chef Michelle's Mignardises



In Collaboration with the Following
Williams Corner Wines



Items marked GF or GFA 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 | \$125 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 wine are available for purchase during the dinner | Special Bottle Pricing of Wines will be available to order after the dinner