

MENU

COURSE 1

DUCK EN CRUTE

CONFIT GRESSINGHAM DUCK WRAPPED IN ALL BUTTER FRENCH PASTRY

paired with

BAILLY LAPIERRE CREMANT DE BOURGOGNE CHARDONNAY NV

COURSE 2

FRENCH ONION SOUP

TOPPED WITH GRUYERE CHEESE CROUTON

paired with

JEAN BIECHER ORGANIC MOSHI MOSHI

COURSE 3

FISH RATATOUILLE

BAKED JOHN DORY ON A BED OF MEDITERRANEAN VEGETABLES IN A RICH TOMATO RAGU

paired with

TOUT AOP BLAYE CÔTES DE BORDEAUX SAUVIGNON BLANC ADICHATS

COURSE 4

BEEF BOURGOGNE

SLOW COOKED IN A RED WINE SAUCE WITH BABY ONIONS AND MUSHROOMS

paired with

CHATEAU CAZAU MARTET ORGANIC BORDEAUX ROUGE

COURSE 5

COQ AU VIN

CLASSIC CHICKEN FRENCH CASSEROLE SERVED WITH CRISPY BACON AND BABY POTATOES

paired with

BEAUJOLAIS VILLAGES VIN NATURE À BUTINER

COURSE 6

CREME BRULÉ

SAY NO MORE...

paired with

CHÂTEAU GRAND JAUGA, SAUTERNES