

Wine Dinner

Tuesday September 26, 2023

Appetizer/Reception:

Domaine Fournier Sauvignon Blanc

Roquefort Risotto Fritter

roasted red pepper coulis

First Course:

Domaine Pascal Renaud, Pouilly Fuisse Vieilles Vignes, '21

Garlic and Herb Roasted Oysters on the Half Shell

butter, garlic, herbs, bread crumb

Second Course:

Domaine du Vieux Lazaret, Châteauneuf du Pape Blanc, '21

Baked Brie en Croute

honey pear compote, pistachios, dried cranberries

Third Course:

Domaine du Vieux Lazaret, Châteauneuf du Pape Rouge, '20

Pan Seared Ahi Tuna Loin

baby roasted vegetables, dill caper beurre blanc

Fourth Course:

Château du Trignon, Gigondas 'Alwenn,' '13

Rosemary and Garlic Roasted Lamb Chops

wild mushroom risotto, pea tendrils, rosemary jus

Fifth Course:

Château de Pizay, Morgon 'La Centenaire'

Chocolate Soufflé

Chantilly cream, fresh raspberries