

Aquitaine French Wine Dinner

First Course

Ragoût of morels, fresh herbs, crème fraîche, creamy morel Vol-au-Vent

NV Gratiot-Pilliere Tradition Brut Champagne

Second Course

Scallop ceviche, lime, coconut, mint, ginger, Serano pepper

2023 Domaine Reverdy Ducroux Sancerre

Third Course

Seared salmon with rainbow cauliflower, gnocchi, and spring pea purée

2021 Laroque Cabernet Franc

Main Course

New York strip steak with pomme rosti, wilted rainbow chard, maître d' Hotel Butter

2021 Chateau La Chapelle de Meyney Bordeaux Rouge

Dessert

Mignardise assortment

2022 Chateau Laribotte Sauternes