



Summer Wine Dinner

JUNE $\frac{19}{2026}$

RECEPTION AT 6:30 PM
DINNER AT 7:00 PM

MENU

Escape into an unforgettable evening of fine dining and exceptional wines as we take you on a journey through the renowned vineyards of the Loire Valley, Rhône Valley, and Bordeaux. Each expertly crafted course is thoughtfully paired with distinctive wines, creating a harmonious culinary experience designed to delight every palate.

Course 1 | Loire Valley

J. de Villebois, Pouilly-Fumé - Sauvignon Blanc

Escargot Persillade
Fennel Pollen
Citrus-Garlic Emulsion
Crispy Brioche

A refined take on escargot with citrus, herbs, and delicate aromatics to highlight the wine's minerality and freshness.

Course 2 | Rhône Valley

Cotes du Rhone Rouge - Grenache, Mourvèdre, Syrah, Cinsault

Duck Pâté en Croute
Prune-Cherry Gastrique
Pistachio
Pickled Mustard Seed

A classic pâté en croute balanced with stone fruit and acidity to complement the wine's soft tannins and vibrant fruit.

Course 3 | Bordeaux

Chateau Saint-Andre Corbin - Merlot, Cabernet Franc

Boeuf Bordelaise Moderne
Carrot Variation
Fondant Potato

A modern interpretation of Bouef Bordelaise with layered textures and deep wine reduction to echo the structure of Saint-Émilion.

Course 4 | Loire Valley

Domaine Fabien Duveau, Saumur Blanc

Savory Onion Tarte Tatin
Whipped Chèvre
Thyme Honey
Puff Mille-Feuille Crisp

A savory tarte tatin with caramelized onions and chèvre, balancing sweetness, acidity, and texture in harmony with the Loire Valley wine.

\$169 PER PERSON
PLUS TAX AND GRATUITY

COMPLIMENTARY VALET PARKING