



ON₂₀ Wine Dinner

Join us on a tour of France with a 6-course tasting menu!

FRUITS DE MER

saffron geleé, espelette tuile, sea beans
Serge Laporte, Sancerre (Chavignol) 2015

POTAGE PARMENTIER

black truffle coulis, leek fondue
Vigneau-Chevreau, "Cuvee Silex" (sec), Vouvray 2015

DOVER SOLE MEUNIÈRE

pommes château
Couly-Detheil, "Les Chanteaux", Chinon 2015

NAVARIN OF SPRING LAMB

glazed spring vegetables
Les Font de Notre Dame, Gigondas 2014

FOUR FAT FOWL "ST. STEPHEN"

cherry mostarda, marcona almond
Ninot, Rully, "Chaponniere" 2014

"OPERA"

french press coffee, giv roasters

April 26, 2017

\$75.00 per person

6:00pm arrival

Call for reservations - 860-722-5161