

TOUR DE FRANCE WINE DINNER

Hosted by Barbouzard with Chef Cédric & Franck Agostini

Thursday, September 10

6:30 PM – Reception

7:00–10:00 PM – Five-Course Wine Dinner \$230 per person

Reception Canapés

Comté Gougère, Salmon Gravlax Tartlet, Blini with Ossetra Caviar

Wine Pairing

Sipp Mack Crémant d'Alsace Brut, Alsace, France • NV

First Course

Hamachi Crudo Aguachile

Cucumber | Green Apple | Fennel

Wine Pairing

Domaine Cédric Bardin Sancerre

Loire Valley, France • 2025

Second Course

Butter-Poached Halibut

Chanterelle Mushrooms | Sweet Corn

Chardonnay Beurre Blanc

Wine Pairing

Château Moulin Favre "Fleur de Lys"

Bourgogne Blanc Burgundy, France • 2023

Third Course

Dry-Aged Moulard Duck Breast

Smoked Celery Root

Cherry Gastrique

Wine Pairing

Château Moulin Favre "La Centenaire"

Juliéas Beaujolais, France • 2023

Fourth Course

Slow-Roasted Wagyu Beef à l'Échalote

Pommes Purée

Choice of Wine Pairing, Right Bank Bordeaux

Château Leydet-Valentin Saint-Émilion Grand Cru

Merlot & Cabernet Franc Blend

Saint-Émilion, Bordeaux, France • 2022

Château de Valois Pomerol

Merlot & Cabernet Franc Blend

Pomerol, Bordeaux, France • 2020

Dessert

Chocolate Soufflé

Cognac Caramel Crème Anglaise | Hazelnut Ice Cream

Digestif

Gilles Brisson VSOP, Cognac, France

