TOUR DE FRANCE WINE DINNER

Five-Course Dinner with Wine Pairings
$160 per person

Reception Canapés

Comté Gougère
Salmon Gravlax Tartlet
Blini with Ossetra Caviar

Wine Pairing
Sipp Mack Cremant d'Alsace Brut

First Course

Hamachi Crudo
aji rocoto | confit bell pepper | charred onion oil | passion fruit seeds

Wine Pairing
Domaine Cedrick Bardin Sancerre 2025

Second Course

Pan-Seared Halibut
squash agnolotti | sage beurre noisette
meyer Lemon | toasted hazelnut

Wine Pairing
Chateau Moulin Favre "Fleur de Lys"
Bourgogne Blanc 2023

Third Course

Dry-Aged Moulard Duck
Breast a l'Orange
confit endive

Wine Pairing
Chateau Moulin Favre "La Centenaire"
Julienas 2023

Fourth Course

Slow-Roasted Wagyu Beef

Pommes Puree | Confit Shallots | Sauce Bordelaise

Wine Pairing
Chateau Leydet-Valentin Saint-Emilion Grand Cru 2022
Chateau de Valois Pomerol 2020

Dessert

Chocolate Soufflé
Cognac Caramel Crème Anglaise | Hazelnut Ice Cream

Wine Pairing
Gilles Brisson VSOP Cognac