

Restaurant Week
September 2017

First Course Choice of:

French Onion Soup

Gerard Bertand Cremant di Limoux Brut – France

Or

Terrine of Duck Liver & Salad with Brioche

Domiane Bru-Bache Jurancon – France

Or

Herb Ravioli and Scallops

Beau-Rivage Bordeaux Blanc – France

Or

Tart of House-Smoked Salmon

Moulin de Gassac 'Guilhem' Blanc – France

Second Course Choice of:

Duck Confit Cassoulet

Justin Giradin Bourgogne Rouge – France

Or

Fish of the Day

Paul Hobbs Crossbarn Chardonnay – Napa Valley

Or

Roasted Wild Mushroom Chicken
with Port Wine Sauce

Damilano Langhe Nebbiolo – Italy

Or

Cedar River Hanger Steak

Frites with Shallots and Au Poivre

Atalon Cuvee – Napa Valley

Third Course Choice of:

Artisan Cheeses

Rare Wine Co. 'Charleston' Sercial Madeira – Madeira

Or

Warm Apple Tart with Caramel Sauce

La Spinetta Moscato d'Asti – Italy

Or

Parnassienne of Chocolate

Quint do Noval 'Black' Ruby Port – Portugal

\$44 per person

Tax and Gratuity additional

***Wine Pairings Additional \$20**

EACH COUPLE RECEIVES ONE LOAF OF CHRISTOPHER'S
HOUSE MADE FRENCH BAGUETTE