



## **Bordeaux Dinner**

**Wednesday February 22, 2023 at 6:30pm**

### **First Course**

West Coast Oysters  
White Balsamic & Cremant de Bordeaux Mignonette  
*NV Alexis Lichine Cremant de Bordeaux Brut Rosé*

### **Second Course**

Pear, Onion & Fontina Tarte  
*2006 Château Pontet-Canet, Pauillac*

### **Third Course**

Duck Confit & Saffron Risotto with Brussels Sprouts  
*2012 Château Pontet-Canet, Pauillac*

### **Fourth Course**

Eye of the Ribeye with Robuchon Potatoes, White Asparagus,  
Herb Butter, Thyme & Bordelaise Sauce  
*2015 Château Pontet-Canet, Pauillac*

### **Fifth Course**

Foie Gras Torchon with Orange Marmellata,  
Crème Brûlée with Orange Marmellata  
*2016 Petit Guiraud Sauternes*

**\$249 Per Person Plus Tax & Gratuity**