

DINNER MENU

First Courses

Winter root soup- crispy sunchoke; *Riesling, Dr. Loosen*

Escargot - Herbed butter, baguette; *Monsieur Touton, Bordeaux Blanc*

Arugula w/ Parmesan and Lemon - *Grenache Blanc, Reserva de la Saurine*

Blue Point Oysters - cocktail, mignonette; *Segura Viudas Brut Cava*

Black Truffle Pasta - black truffle, papardelle, grana padano; *Pinot Noir, Vinum*

Main Courses

Steak Frites - Sauce Bearnaise and WCB butter; *Bordeaux, Chateau le Manceau*

Lamb Papardelle - braised lamb, san marzano, perorino; *Pinot Noir, Vinum*

Braised Pork Shoulder - creamy polenta, wilted kale; *Cotes Du Rhone Villages, Domaine de Couron*

Rainbow Trout - sauce verge, pine nuts; *Grenache Blanc, Reserva de la Saurine*

Faroe Island Salmon - wilted greens, grainy mustard burre blanc; *Grenache Noir, reserva de la saurine*

Dessert

Profiteroles

Espresso Pot de Crème

Rice Cake “Grand-Mere”