

RECEPTION

Chateau Coupe Roses "Champ de Roy" Minervois Blanc '16

FIRST COURSE

strawberries & bibb ricotta, oatmeal brittle, strawberry vinaigrette

Chateau Coupe Roses "Fremillant" Rose Minervois, France '16

SECOND COURSE

octopus parsnip puree, pineapple braised radish, basil

Chateau Coupe Roses "Bastide" Minervois, France '15

THIRD COURSE

duck confit blackberry yogurt, braised kale, herb cracklin'

Chateau Coupe Roses "Cuvee Signals" Minervois '14

FOURTH COURSE

broadway roasting co coffee crusted elk bacon, lentils, banana caramel sauce

Chateau Coupe Roses "Cuvee Orience" Minervois '12

FIFTH COURSE

manchego grilled peach sorbet, sesame cherry sauce

Chateau Coupe Roses Granaxa Minervois '12

Francoise Le Calvez's Chateau Coupe Roses, in the tiny village of La Caunette, Languedoc is one of our favorite wine estates. Her family has lived and farmed this land in southern France for twelve generations. She and her oenologist husband, Pascal Frissant, make lovely wines from high elevation vineyards near Minerve. Her red Minervois wines are spicy, purely fruity blends of Grenache (locally called Granaxa), Syrah and Carignan that are balanced with lovely acidity. We'll have four of her reds as well as a crisp, delicious blend of Grenache Blanc and Muscat and the just released 2016 rosé!