

Fall
WINE DINNER

WEDNESDAY, OCTOBER 28TH 2026

\$120 PER PERSON

EXCLUDING TAX AND TIP

ESCARGOT PROVENÇALE

in Philo Cups with Garlic Butter Sauce

Cuvée Françoise Crémant de Limoux

BUTTERNUT SQUASH SOUP

Cappuccino Style with Fall Spices

Macon Village 2025

RISOTTO WITH LOBSTER AND CRAWFISH

Topped with Tempura Asparagus

Jean-Marie Reverdy Sancerre Rosé 2025

BEEF BOURGUIGNON

In Puff Pastry

Lalande Pomerol 2020 & Andre Corbin St. Emilion 2023

CHOCOLATE MOUSSE

with Swiss Almond Meringue

Maynard's 30 Years Old Aged Tawny Port