

Fall
WINE DINNER

WEDNESDAY, OCTOBER 28TH 2026
7 P.M.

\$120 PER PERSON
EXCLUDING TAX AND TIP

ESCARGOT PROVENÇALE
in Philo Cups with Garlic Butter Sauce
Cuvée François Crémant de Limoux

BUTTERNUT SQUASH SOUP
Cappuccio 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