



## Wine Tuesday

EVERY TUESDAY AT 7PM  
\$38 PER PERSON - INCLUDES FOUR COURSES WITH WINE PAIRINGS

### **MARCH 2: AUSTRALIA AND NEW ZEALAND**

First Course: Duck Liver Terrine with house pickles, whole grain mustard, brioche toast

Second Course: Beef Pot Pie with roasted potatoes and sweet corn

Third Course: Grilled Lamb saddle with herb shortcake and english peas

Fourth Course: Artisanal cheese with traditional accompaniments

### **MARCH 9: BORDEAUX**

First Course: Duck Prosciutto Crostini with tomato relish and shaved pecorino tartufo

Second Course: Mushroom and escargot volauvent with frisee salad

Third Course: Braised shortrib with pommes puree; sauce bordelaise

Fourth Course: Artisanal cheese with traditional accompaniments

### **MARCH 16: WINE MONDAYS – BY THE BOOK**

Menu TBD

### **MARCH 23: WINES OF THE SOUTHERN RHONE**

First Course: Baby arugula salad with fried fresh chevre and olive vinaigrette

Second Course: Potato gnocchi with smoked mussels; crispy carrot feuilles

Third Course: Skillet roasted chicken with Provençal vegetable ratatouille; caramelized onion fondue

Fourth Course: Artisanal cheese with traditional accompaniments

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