

# COTES du RHONE WINE DINNER

## 1<sup>st</sup> Course

### BOURSE de HOMARD

Lobster Purse with Lobster, Crème Fraîche, Carrot Coulis

David Reynaud "Aux Betises" - Crozes Hermitage 2012

## 2<sup>nd</sup> Course

### LAPIN CONFIT

Rabbit Confit, Chestnuts, Red Wine Sauce, "Aubergine"

La Bastide Saint Vincent - Gigondas 2014

## 3<sup>rd</sup> Course

### CANARD AU POIVRE NOIR

Black Pepper Crusted Duck, Blackberry Ginger Port Wine Sauce, Fava Bean Puree

Coudoulet de Beaucastel - Cotes du Rhone 2014

## 4<sup>th</sup> Course

### JARRET d'AGNEAU ROTI

Roasted Lamb Shank, Rosemary Lamb Au Jus, Butternut Squash Risotto

E. Guigal - Chateauneuf du Pape 2011

## 5<sup>th</sup> Course

### CREPE a l'ABRICOT

Apricot Crepe, Crème Fraîche, Raspberry and Mango Coulis

Chapelle-St-Arnoux - Beames de Venise 2014

\$125 (plus tax and gratuity)