

FLEUR DE SEL

presents

Wine dinner hosted by
Bordeaux and Languedoc regional dinner
George and Mary from the Dinner Party

Appetizer

Chateau La Freynelle, Entre deux mers, Bordeaux blanc
Canadian Chinook house smoked salmon tartar
Shishito roasted peppers

Second course

2016 Domaine Laroque, Languedoc, cabernet franc
Cassoulet style beans with duck and foie gras sausage

Main Course

2015 Chateau La Freynelle, Bordeaux rouge
Rosemary and lemon Jidori airline chicken breast confit
Panisse fries
Peppers and black olives piperade

Cheese Course

2014 Chateau Coutet, Barsac, blend
Petit basque cheese melted in a sweet Walla Walla onion quiche
Micro green salad

Dessert

Chateau Laribotte, sauternes
Foie gras chiboust gratiné on a dark chocolate cake
Hazelnut crème Anglaise

Some dishes may change depending on availability

Price per person : \$ 94 including sales tax and gratuity.

(each taste of wine is a 4 oz. pouring, 3 oz for the Sauternes)

Thursday January 17th, 2017.