



Château de la Font du Loup

DINNER MENU

Five-Course Wine Dinner - \$125

FIRST COURSE

beet & avocado gazpacho

king crab, salmon roe

CHATEAUNEUF-DU-PAPE BLANC RHONE VALLEY, FRANCE

SECOND COURSE

duck pot pie

wild mushrooms, roasted corn, frisse salad

*2014 CHATEAU DE LA FONT DU LOUP
COTES DU RHONE RHONE VALLEY, FRANCE*

THIRD COURSE

fillet

sauce perigueux, seared foie gras

*2013 CHATEAU DE LA FONT DU LOUP
CHATEAUNEUF-DU-PAPE RHONE VALLEY, FRANCE*

FOURTH COURSE

braised lamb

israeli couscous, figs, apricots

*2012 CHATEAU DE LA FONT DU LOUP
LE PUY ROLLAND RHONE VALLEY, FRANCE*

DESSERT

date cake

roquefort icing, marcona almonds

CHATEAU SAINT ANAC BORDEAUX MOELLEUX

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Due to the sustainable ranches that we proudly purchase our beef from we have limited availability*