

BIODYNAMIC WINE DINNERS JANUARY 15TH AND 16TH

NATURAL FOODS – NATURAL WINES

-COCKTAIL HOUR-

**INDIVIDUAL CHEESE COURSE WITH MEAT, PATE, GOUGERE AND
ACCOMPANIMENTS**

DOMAINE RIMBERT, COUSIN OSCAR (NV)

FERMINA, SPANISH WHITE WINE (2019)

-FIRST COURSE-

**BRAISED PORK BELLY, BLACKBERRY REDUCTION, GOAT CHEESE,
APPLE**

DOMAINE AMIRAUT, SAINT-NICHOLAS-DE-BOURGUEIL LES QUARTERONS (2017)

-SECOND COURSE-

**KALE, GRILLED PEACHES, DRIED APRICOT, RED ONION, FETA,
CANDIED PECANS, STRAWBERRY VINAIGRETTE**

LUNARIA, BRUT NATURE PET NAT RAMORO PINOT GRIGIO METHODE ANCESTRALE
(2019)

-THIRD COURSE-

**5 SPICE CRISPY SKIN DUCK BREAST, DUCK CONFIT, BRAISED
SPINACH, CELERY ROOT-POTATO PUREE, CRANBERRY JUS**

FROGS LEAP, ZINFANDEL NAPA VALLEY (2018)

-FOURTH COURSE-

**AMARETTO BREAD PUDDING, ALMOND, CURRANTS, DARK
CHOCOLATE AND MINT**

ERNESTO CATENA, ANIMAL NATURAL VINEYARDS MALBEC MENDOZZA (2018)