

DOMAINES

ALBERT  BICHOT

— MAISON FONDÉE EN 1831 —

FOUR-COURSE WINE DINNER MENU

\$95 PER PERSON

EAST COAST OYSTERS

Wild black cherry mignonette,
tobiko caviar, micro green

-Albert Bichot Bourgogne Aligoté

WARM BRIE

Blackberry Compote, Walnut
Nougat, grilled toast points

*-Albert Bichot Chablis Domaine
Long-Depaquit*

TENDERLOIN MEDALLIONS

Potato Au-Gratin, crispy parsnips,
Bordelaise sauce

*-Albert Bichot Vieilles Vignes
Pinot Noir*

LEMON PANNA COTTA

Mixed berries, Sage Vanilla
Chantilly, preserved lemons, Biscotti

- Albert Bichot Crémant Rose
