

# APRIL, 2018

BORDEAUX

---



## 1 *First Tasting*

**Barons de Rothschild "Legende" Blanc 2014**

FOOD PAIRING: Artisan Cheeseboard and crostini.

---

---

---

---

---

---

---

---

---

---

## 2 *Second Tasting*

**Chateau Greysac Medoc 2012**

FOOD PAIRING: Swedish meatball.

---

---

---

---

---

---

---

---

---

---

## 3 *Third Tasting*

**Chateau Vignot St.Emilion Grand Cru 2010**

FOOD PAIRING: Ancient grains salad.

---

---

---

---

---

---

---

---

---

---

## 4 *Fourth Tasting*

**Chateau de la Coste Margaux 2013**

FOOD PAIRING: Meatloaf and potatoes.

---

---

---

---

---

---

---

---

---

---

---

*\*These items are cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially if you have certain medical conditions.*