

OCTOBER, 2018

RHONE VALLEY, FRANCE



1 *First Tasting*

M Chapoutier “La Ciboise” Blanc 2016

FOOD PAIRING: Spinach and artichoke fondue, shallot crostini

2 *Second Tasting*

Ogier “Plan de Dieu”

FOOD PAIRING: Grilled Arctic Char, spelt rice and broccoli

3 *Third Tasting*

Ogier “Lou Camine”

FOOD PAIRING: Slow Roasted beef brisket, sweet potatoes quinoa, chard cauliflower and avocado

4 *Fourth Tasting*

Ogier “Dentellis” 2015

FOOD PAIRING: Pumpkin Cake with cinnamon ice cream

**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.*