



FEBRUARY 2023

PAIRING MENU

\$90/PERSON

WINE POURS ARE 3OZ. MAKE THEM ALL 6OZ FOR AN ADDITIONAL \$20!

1ST COURSE

DUCK CONFIT RILLETTE

whole grain mustard, toasted levain

♀ *Pineau d'Aunis, Domaine Gigou, Coteaux du Loir 2017*

ENTREE COURSE

COQUILLE ST. JACQUES

seared maine diver scallops, celeriac purée,
cauliflower, fennel and celery salad

♀ *Clos du Papillon, Domaine des Baumard, Savennières 2016*

DESSERT COURSE

CHOCOLATE POT DE CRÈME

apricot confiture, french meringue

♀ *Promesse de l'Aube, Denis Chaput, Blanc de Blancs, Brut N/V*



FEBRUARY 2023

PAIRING MENU

\$90/PERSON

WINE POURS ARE 3OZ. MAKE THEM ALL 6OZ FOR AN ADDITIONAL \$20!

1ST COURSE

DUCK CONFIT RILLETTE

whole grain mustard, toasted levain

♀ *Pineau d'Aunis, Domaine Gigou, Coteaux du Loir 2017*

ENTREE COURSE

COQUILLE ST. JACQUES

seared maine diver scallops, celeriac purée,
cauliflower, fennel and celery salad

♀ *Clos du Papillon, Domaine des Baumard, Savennières 2016*

DESSERT COURSE

CHOCOLATE POT DE CRÈME

apricot confiture, french meringue

♀ *Promesse de l'Aube, Denis Chaput, Blanc de Blancs, Brut N/V*



JOIN THE LITTLE FRENCHIE WINE CLUB!

Every month, you'll enjoy curated selections of French wine from small-production, boutique wineries, selected by our certified sommeliers with a combined 40 years of experience in the wine industry.

PICK UP DATES: FIRST WEEK OF EACH MONTH

LEARN MORE:



WINE CLUB MEMBERSHIP GIFT OPTIONS ARE ALSO AVAILABLE!



JOIN THE LITTLE FRENCHIE WINE CLUB!

Every month, you'll enjoy curated selections of French wine from small-production, boutique wineries, selected by our certified sommeliers with a combined 40 years of experience in the wine industry.

PICK UP DATES: FIRST WEEK OF EACH MONTH

LEARN MORE:



WINE CLUB MEMBERSHIP GIFT OPTIONS ARE ALSO AVAILABLE!