

## **A Special Aquitaine Wine Dinner - 3.28.2025 5:30 PM**

*Cost: \$149 + tax and gratuity*

*Requires a 50% deposit, nonrefundable due to the nature of the dinner, high demand, limited seating and special food and preparation by the Chef Rene Jan & Pauline Ramirez*

### **1st Course: Tartelette and Fresh Fruit - Brie and Berry Compote in Phyllo Cups with Fresh Fruits - Cocktail hour (Apéritif)**

#### **Wine Pairing: Calvet, Crémant de Bordeaux Brut Rosé**

Wine Description: A vibrant and refreshing sparkling wine from Bordeaux, offering lively bubbles and aromas of fresh strawberries and red berries. Its crisp acidity complements the richness of the brie and the sweetness of the berry compote.

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### **2nd Course: Tartare de Thon - Ahi Tuna Tartare with Avocado and Cucumber**

#### **Wine Pairing: Château Picque Caillou, Pessac-Léognan Blanc**

Wine Description: A blend of Sauvignon Blanc and Sémillon, this white Bordeaux offers citrusy notes with hints of fresh herbs and minerality. Its crisp acidity and rounded texture balance the richness of the tuna and the creaminess of the avocado.

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### **3rd Course: Poached Pear Salad with Gorgonzola Mousse, Walnuts, Pomegranate, Arugula, Spinach, and Champagne Vinaigrette**

#### **Wine Pairing: Château La Freynelle Bordeaux Blanc**

Wine Description: A refreshing blend of Sauvignon Blanc and Sémillon with bright citrus aromas and a smooth, mineral finish. The wine's acidity enhances the freshness of the pears and the sharpness of the Gorgonzola mousse while complementing the peppery arugula and walnuts.

### **4th Course: Rabbit Stuffed Raviolo with Parmesan Blanket Fondue Sauce**

#### **Wine Pairing: Château Haut Rocher, Bordeaux Red Saint-Emilion Grand Cru**

Wine Description: A full-bodied Bordeaux red made from Merlot and Cabernet Franc, with rich dark fruit aromas, subtle tobacco, and a velvety texture. The wine's complexity and structure complement the richness of the Parmesan cream sauce and enhance the delicate flavors of the rabbit.

### **5th Course: Gigot d'Agneau - Grilled Tender Lamb Lollipop over Homemade Risotto and Lamb Au Jus**

#### **Wine Pairing: Château Lalande Saint-Julien**

Wine Description: A refined Bordeaux red with deep aromas of blackberries, cassis, and a hint of leather. Its firm tannins and long finish provide a perfect pairing for the smoky lamb, creamy risotto, and savory lamb au jus.

### **6th Course: Classic Tarte Tatin with Crème Fraîche**

#### **Wine Pairing: Château Laribotte, Sauternes**

Wine Description: A luscious dessert wine from Sauternes, with honeyed flavors of apricot, peach, and citrus. Its sweetness and balanced acidity complement the caramelized apples and buttery crust of the Tarte Tatin,