



*Join us for our French Winter Wine Dinner Saturday, January 29, 2022
Featuring David Milligan Selections, the renowned French-wine import company*

\$125 per person (all inclusive)

L'Apertif

**Chilled poached oysters, horseradish, apple and celery
*La Berriere Muscadet Cotes de Grandlieu Sur Lie 2019***

**Tartelette of duck liver mousse and red onion marmalade
*Chateau de Pizay Morgon 2019***

Dinner

**Salad of roasted baby beets, Frisee lettuce, goat cheese mousse, Banyuls vinaigrette
*Domaine Creusserone Lucie Dutron Macon-Villages 2017***

**Roasted jumbo head on shrimp, glazed carrots and pearl onions, rich shrimp emulsion
*Domaine du Vieux Lazaret Chateauneuf-du-Pape Blanc 2019***

**Roasted mushroom stuffed saddle of lamb, roasted sunchoke puree, lamb jus
*Chateau du Trignon Gigondas 2015***

**Fig and Ricotta cake, roasted almond anglaise, fig jam
*Domaine Houchart Cotes de Provence Rouge 2018***

Executive Chef Kyle Kerstetter

Vermont law requires us to let you know that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.
Please let your server know of any food allergies or concerns prior to ordering.