

TASTE OF YALETOWN

OCTOBER 18 – 28, 2018

3 COURSE MENU \$45/PERSON · 2 COURSE WINE PAIRING \$22/PERSON

APPETIZERS

SMOKED FISH CAKE

gem lettuce with mustard oil, chive yogurt
suggested wine pairing

Gustave Lorentz Cremant d'Alsace NV Alsace, France

FROG LEGS PROVENÇAL

garlic, parsley, brandy, butter sauce,
zucchini ribbons, fresh tomato
suggested wine pairing

Tissot Cremant de Jura Rosé NV Jura, France



ENTRÉES

BOUILLABAISSE

west coast style, prawns, scallops, mussels, clams,
fish, fingerling potatoes, gruyère et la rouille
suggested wine pairing

Mirabeau Pure Rosé 2017 Cotes de Provence, France

DAUBE D'AGNEAU

lamb stewed in wine, tagliatelle, pearl onions,
crimini mushrooms, micro greens
suggested wine pairing

J.L. Chave 'Offerus' Saint-Joseph 2013 Rhone, France

SEARED LOIS LAKE STEELHEAD

roasted acorn squash, grilled red kuri squash,
saffron butternut squash purée, celery farro
suggested wine pairing

Domaine Chevrot 'Cuvee des Quatre Terroirs' Aligote 2014 Burgundy, France



DESSERT

CHOOSE FROM OUR SELECTION

