

Louis Jadot

*Wine Tasting Dinner with Host
Christian Dalbavie from Kobrand Import*

Friday, November 3rd @ 7 PM

Bernard's



Hors d'oeuvres

*Truffle & Leek Tart / Spicy Shrimp & Grits / House Cured Prosciutto & Fig
Tuna Tartar on Lotus Root Chip
Louis Jadot Bouzeron Aligote 2014*

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*Ricotta Cheese & Truffle Gnudi, Brussels Sprout Leaves & Butternut Squash
Sage, Brown Butter & Shaved Black Truffles
Louis Jadot Pernand Vergelesses La Croix Pierre 2014*

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*Sautéed Filet of Halibut
Leek Fondue, Chanterelle Chive Sauce
Louis Jadot Chassagne Montrachet 2014*

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*Boar Duo: Roasted Rack & Crispy Belly
Braised Savoy Cabbage, Acorn Squash & Wild Mushroom
Red Wine Sauce
Louis Jadot Pommard 2014*

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*Assorted Cheese
Louis Jadot 1er cru 150th Anniversary Cuvee 2012*

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*Mini Pumpkin Crème Brulee, Apple Cranberry Crisp Cigarette,
Cinnamon Ice Cream*

\$95 per person

(Tax & 20% Service Charge Additional)

Please call 203 438 8282 for Reservations