

monday supper

4.16.18

**Vesta**

first course

**gorgonzola gougères**

basil aioli and micro mustard

pairing: domaine de pouy, ugni blanc/colombard, 2016 - côtes de gascogne, fr.

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second course

**chicken roulade**

mushroom duxelles, carrot purée, chicken demi

pairing: alpha zeta, corvina, 2016 - veneto, it.

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third course

**chocolate three ways**

chocolate eclairs, white chocolate powder, chocolate shards

pairing: dow's 2011 late bottle vintage - oporto, pt.