

Iron Bridge Wine Company
Burgundy Wine Dinner
Tuesday, July 22nd at 6:00 p.m.

First Course

Pan Roasted Frog Legs
Mushroom Duxelle, Mache, Lavender Essence
Louis Bouillot Cremant de Bourgogne Rosé Brut

Second Course

Wine Poached Halibut
Rosemary Mustard Sauce, Roasted Beet Laced Wild Rice, Wilted Bitter Greens
Louis Michel Chablis
Thierry & Pascal Matrot Mersault

Third Course – The Cotes de Nuits

Porcini Crusted Crisp Leg of Duck Confit
Purple Potato Rosti, Toasted Brussel Sprouts, Foie Gras Glace
Gachot Monot Cote de Nuits Villages
Dominique Laurent Nuits St. George

Cheese Course – The Cotes de Beaune

St. Andre Triple Crème
Pinot Noir Poached Hazelnuts, Crisp Prosciutto, Blueberry Preserves
Vincent Girardin Santenay
Bernard Morey “Vieilles Vignes” Chassagne Montrachet

\$80 per person inclusive of tax and gratuity