

# *drouhin wine dinner menu*

October 6th, 2020

*An evening with Laurent Drouhin Director,  
United States and Caribbean market, Maison Joseph Drouhin*

## ***seated reception***

### **SEASIDE TREAT**

*poached oyster with fennel mousse  
2018 Vaudon Chablis  
2018 Chablis, "Montmains" 1er Cru*

## ***first***

### **CRISPY EGG**

*wild forest mushrooms, truffle coulis  
2018 Puligny-Montrachet  
2018 Puligny-Montrachet, "Les Folatières" 1er Cru*

## ***second***

### **MELTED SALMON 113°**

*lentils, bacon, beurre rouge  
2018 Côte de Nuits Villages  
2011 Nuits-Saint-Georges, "Les Procès" 1er Cru*

## ***third***

### **FOIE GRAS GATEAU**

*cherry gelée, pistachio joconde  
2018 Pommard  
2011 Pommard, "Les Rugiens" 1er Cru*

## ***fourth***

### **BEEF SHORT RIB BOURGUIGNOCCHI**

*short rib ragout, herbed gnocchi, root vegetables  
2018 Vosne-Romanée  
2018 Gevrey-Chambertin*



*\$250 per person includes tax and 20% gratuity*

*To best serve our guests safely, we are offering two seatings.  
4 tables are offered at 5:00 p.m. and 7 tables offered at 6:30.  
Tables seat 2-6 guests.*

*Reservations by phone only 440.903.1171*