



WORLD OF PINOT NOIR

## **The Grand Cru Burgundy Dinner**

Angel Oak Cellar | Saturday, March 5 | 7pm

*Ray Isle, Food & Wine and Travel + Leisure*

*Reception Wine - 2013 Champagne Mouzon-Leroux, L'Ineffable,  
Spécial Club-Blanc de Noirs, Verzy Grand Cru*

### **First Course**

Gaviota Strawberry Salad, Baby Greens, Toasted Marcona Almonds,  
Spring Onions, Green Goddess Dressing

*2017 Laurent Ponsot, Cuvée du Tilleul, Chambolle-Musigny,  
Les Charmes 1er Cru*

### **Second Course**

Oven Roasted Quail, Pinot Noir Gastrique, Wild Mushroom Farrotto

*2014 Domaine du Clos de Tart, La Forge de Tart,  
Morey-Saint-Denis 1er Cru*

### **Third Course**

Beef Tartare, Egg Yolk, Caper Puree, Petite Greens,  
Black Rice Chicharrón

*2014 Domaine Louis Latour, Château Corton Grancey Grand Cru*

### **Fourth Course**

Roasted Heirloom Carrot, Pea Crème, Hazelnut Dukkah

*2014 Domaine Mongeard-Mugneret, Richebourg Grand Cru*

### **Fifth Course**

Roasted Lamb Tenderloin, Pomme Puree,  
Micro Heirloom Vegetables

*2013 Bouchard Père et Fils, Le Corton Grand Cru*

### **Sixth Course**

Valrhona Dark Chocolate Flourless Torte, Coffee Crema,  
Cherry Banyuls Gel

*A vintage Port to close out the evening*