



The Village Burgundy Dinner

Angel Oak Cellar | Friday, March 4 | 7pm

Chevonne Ball, Dirty Radish

Reception Wine - Gonet-Medeville Champagne NV

First Course

Smoked Salmon Rillettes, Apple & Fennel Slaw, Rye Tuile
2014 Domaine Matrot, Blagny, La Pièce sous les Bois 1er Cru

Second Course

Pink Peppercorn Crusted Beef Carpaccio, Grissini,
Roasted Garlic Aioli, Fennel Pollen, Wild Arugula
2017 Mongeard-Mugneret, Beaune, Les Avaux 1er Cru

Third Course

Salt Baked Golden Beets, Whipped Goat Cheese,
Toasted Hazelnuts, Grilled Endive, Verjus
2017 Domaine Léchenault, Morey-Saint-Denis

Fourth Course

Grilled New York Steak, Root Vegetable Gratin,
Dijon Espuma, Nueske Bacon Demi-Glace Sauce
2018 Domaine Jean-Marc Boillot, Volnay

Fifth Course

Trio French Cheeses:
Bleu d'Auvergne, Epoisses, Comté, Local Honey & Berry Compote
2019 Domaine de L'Arlot, Nuits-Saint-Georges, Clos des Forets 1er Cru

Plus a vintage Port to close out the evening