

French Connection

WINE DINNER



Menu

Dungeness Crab Salad

Shaved Washington Apples, Lemon Aioli, Chervil
Domaine FL 2019 Chamboreau Savennieres

Summer Greens

Mystery Bay Goat Cheese Crouton, Grapefruit-Honey Vinaigrette
Marc Plouzeau 2022 Tourain Sauvignon Blanc

Neah Bay King Salmon

Foraged Mushrooms, Vanilla Beurre Blanc, Summer Hash
Domaine Collotte 2019 Marsannay Cuvee Vieilles Vignes

Blackberry Sorbet

Anderson Ranches Lamb

Cracked Pepper-Herb Crust, Whipped Yukon Potato, Creamed Local Corn
Domaine de Charbonniere 2019 Vacqueyras

Theo Chocolate Mousse

Baron Fuente NV Brut Tradition

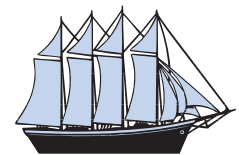
Menu items subject to change without notice due to ingredient availability.

**THURSDAY
SEPTEMBER
26TH, 2024**

From 6pm to 9pm

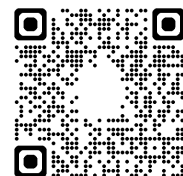
Join us for another wonderful evening as we embark on a culinary and vinous adventure through the picturesque regions of France. From the lush vineyards of the Loire Valley to the prestigious cellars of Burgundy, the Southern Rhone's sun-drenched terraces, and the sparkling heights of Champagne, we'll sample a diverse selection of wines paired with our farm-to-table inspired culinary dishes. We will welcome guests beginning at 6pm for a reception before seating for dinner at 6:30pm.

 **\$99** per person
Price exclusive tax and gratuity



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