



Beaujolais Nouveau Wine Dinner

Thursday, November 18th – 6:30 p.m.

[reservations available only by calling 916-789-2002]

First Course

Poisson au Vin

*California Sea Bass poached in anise-infused red wine
with pomegranate balsamic and frisée*

Georges Dubœuf Beaujolais Nouveau Rosé – 2021

Second Course

Pistachio, Black Mission Fig, and Humboldt County Goat Cheese Tart

*with Apple Hill cider gastrique and short bread
crust with toasted pumpkin seed*

Georges Dubœuf Beaujolais Nouveau – 2021

Third Course

Cherrywood Smoked Pheasant Breast

*chorizo, date and piperade demi, braised beet greens
and duck fat shoe string potatoes*

Georges Dubœuf Beaujolais-Villages Nouveau – 2021

Fourth Course

Petite Chateaubriand

*petite tenderloin crusted with herbs de Provence, celery root puree,
red wine and pancetta reduction*

Château d'Ouille Beaujolais Nouveau – 2021

Fifth Course

White Mocha Mousse

lace oatmeal crust, macadamia nut streusel, cherry anglaise

Domaine des 3 Vallons Beaujolais-Villages Nouveau – 2021

\$75 per person

plus tax and 20% gratuity

MUST BE 21 OR OLDER TO ATTEND

*10-19-21