

# Loire Valley Dinner

Wednesday, February 28<sup>th</sup>, 2024

## Amuse

Sloop Point Oyster  
king crab ceviche, green apple gelee  
*2020 Domaine de la Pépière Muscadet de Sèvre-et-Maine Clisson*

## First

Sea Bream  
salsify, sunchoke, calamari, caviar, lemongrass beurre blanc  
*2019 Château de Bonnezeaux La Montagne*

## Second

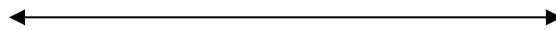
Pate de Chartres  
huckleberry, endive, almond, whole grain mustard  
*2019 Domaine Hippolyte Reverdy Sancerre Rouge*

## Third

Duroc Pork Tenderloin  
pancetta, savoy cabbage fondue, cremini mushroom, sauce aux pruneaux et noisettes  
*2021 Domaine Bernard Baudry Chinon Les Grézeaux*

## Cheese

Chevre  
bacon crumble, crostini  
*2020 Roger Neveu & Fils Sancerre Cuvée Pierre Francois Xavier Vieilles Vignes*



Jason Ramos, Executive Chef  
Katherine King, Pastry Chef  
Sean Price, Sommelier  
Gloria LaGrassa - Owner

*While we make every effort to accommodate dietary restrictions, to prevent extended delays between courses, our ability to accommodate some restrictions during special events/wine dinners is limited.  
We apologize in advance for any inconvenience this may cause.*