

WINTER WEDNESDAYS

French Classic

PAIR WITH FRENCH WINE SELECTION
BOTTLE 20 / GLASS 6



WINES

VIGNERONS DE BEL-AIR "QV" COTEAUX BOURGUIGNONS BLANC

VIGNERONS DE BEL-AIR BEAUJOLAIS JULIENAS

DOMAINE LE PORTAIL CHEVERNY ROUGE

CHÂTEAU SAINT-SERNIN CAHORS

DOMAINE DU BOSCH ROCHET "UNE AUTRE HISTOIRE" MINERVOIS

STARTERS

FRENCH ONION 10

Rich Caramelized Onion Broth, Melted Gruyere and Provolone, Crouton

BAKED BRIE 15

Topped with House made Preserves, Wrapped in Puff Pastry

CREPE 8

One Chicken and Brie stuffed Crepe- Sauce Bechamel

ENTRÉE'S

BEEF BOURGUIGNON 25

*Mushroom, Pearl Onion, Beef slow cooked in a rich Burgundy Wine Sauce.
Served with Egg Noodles*

MUSSELS AND FRITES 13

Steeped in White Wine, Butter, Garlic, Shallots and Herbs

CASSOULET 25

Pork, Lamb, Duck Sausage, Bacon and White Bean, simmered with Garlic and Stock

DESSERTS

BEIGNET 5

3 House Made Beignets

NUTELLA CREPE 5

1 House Made Crepe with Rich Nutella Filling

French Classics



WINE TASTING NOTES

Wine Name: VIGNERONS DE BEL-AIR “QV” COTEAUX BOURGUINONS BLANC

Varietals: 100% Chardonnay (Unoaked)

Tasting Notes: Clear straw yellow color. Flattering and delicate white flowers and citrus aromas. Palate is round and rich, well-structured and fresh.

Pairs With: lighter fish, lightly sauced chicken and pork, puff pastry, goat cheese and other soft cheeses.

Fun Fact: The story of the Vignerons de Bel-Air began in 1929 at the dawn of the Great Depression, when a handful of winemakers in Beaujolais joined forces to resist the economic storm.

Wine Name: VIGNERONS DE BEL-AIR BEAUJOLAIS JULIENAS

Varietals: 100% Gamay

Tasting Notes: Dark red with purple reflections. A nose of red fruits and spices with a long and fleshy, round, and powerful expression with hints of licorice and pepper.

Pairs With: Charcuterie, roasted fowl, grilled tuna tangines and soft cheeses.

Fun Fact: The Julienas Cru in Beaujolais was named after Julius Caesar who supposedly spent time in the town.

Wine Name: DOMAINE LE PORTAIL CHEVERNY ROUGE

Varietals: 75% Pinot Noir, 25% Gamay

Tasting Notes: Shiny red wine with purple notes, dark fruits on the nose, evenly balanced between the tannins and the bright fruits of cherry and plum on the palate.

Pairs With: charcuterie, lamb, boar and game, stews and soft cheeses

Fun Fact: This winery is located in an old monastery in the heart of Cour-Cheverny.

Wine Name: CHÂTEAU SAINT-SERNIN CAHORS

Varietals: 100% Malbec

Tasting Notes: accessible flavors of cassis, blackberry, truffles, dark chocolate and spice make it a great expression of the unique and venerable Cahors appellation.

Pairs With: chorizo, pepper steak, BBQ, aged cheeses, southwest cuisine

Fun Fact: Malbec originated in the South West French region of Cahors.

Wine Name: DOMAINE DU BOSC ROCHET “UNE AUTRE HISTORIE” MINERVOIS

Varietals: 50% Grenache, 30% Syrah, 20% Carignan

Tasting Notes: Deep garnet color with purple reflections, a bouquet of raspberries and Morello cherry expresses itself in the nose delivering a fresh, crisp and full mouthfeel with soft tannins.

Pairs With: grilled meats, Braised meats, stews, bbq, burgers or tangy/spicy dishes

Fun Fact: Wines from Minervois must be a blend and contain at least 20% Syrah in the final blend.