



# Côte D'Or Burgundy Holiday Wine Dinner



Join us for this most magnificent

## Burgundian Wine Dinner

Wednesday, December 6<sup>th</sup>, 2023 at 6:30pm / \$130 person (all inclusive)

Presented by Diane Mercure, Kysela Père & Fils  
Regional Cuisine Pairings, Menu crafted by  
Executive Chef-Owner Christopher Wolf



## Wines & Pairings

**1<sup>ST</sup> COURSE** : DOMAINE BOUSSEY, MEURSAULT "LES MEURGERS" 2020

**Lobster: celery root | bacon | chive | chervil**

**2<sup>ND</sup> COURSE** : MAISON PATRICIA RAQUIN, SANTENEY PREMIER CRU BLANC  
"BEAUREPAIRE" 2019

**Arancini: pulled roasted chicken | Comte | risotto**

**3<sup>RD</sup> COURSE** : DOMAINE BOUSSEY, MONTHELIE ROUGE 1<sup>ER</sup> CRU "SUR LA VELLE" 2019  
**"KFQ": Kentucky Fried Quail | crème fraiche | gribiche | mustard**

**4<sup>TH</sup> COURSE** : DOMAINE BOUSSEY, ALOXE CORTON ROUGE "LES VALOZIERES" 2020  
**Ribeye: eye | spinalis | sweet potato | onion | watercress | black garlic | demi**

**5<sup>TH</sup> COURSE** : DOMAINE BERTRAND BACHELET, MARANGES ROUGE  
PREMIER CRU "LA FUSSIÈRE" 2020

**Duck: burger | milk bun | duck bacon | camembert | beet ketchup**

**6<sup>TH</sup> COURSE** : CHAMPAGNE GEORGES CARTIER BRUT TRADITION NV

**Cheese and Strawberry: Brie | Gouda | Roquefort | strawberry tart**

**Limited Seating - Please RSVP at 216.229.1111**