

Elevated Winter French Comfort Cuisine
Bodega Tapas, Wine and Rum
February 27, 2022 at 4:30 pm
Maître Rotisseur Serge Falcoz-Vigne, Executive Chef/Owner

Social

Passed hors d'oeuvres
Champagne Pol Roger Brut (NV)

First Course

Crème Brûlée
Les Terrasses d'Eole Ventoux 2019

Second Course

Duck and Foie Gras Arancini, Dijon and Cassis Emulsion
Maison Champy, Pernand-Vergelesses "Clos de Bully" 2017

Third Course

Comme un Opéra, Foie Gras, Apricot Coulis
Weingut Schumann-Nägler, Riesling Christopher Phillip 2018

Vertical Intermezzo

Cucumber Lime and Champagne Granité

Fourth Course

Traditional Cassoulet with Sausage, Bean and Duck Confit
Château Combel la Serre, Cahors Le Pur Fruit du Causse 2019

Fifth Course

Pear, Almond and Foie Gras Pie
Château Saint-Vincent, Sauternes 2015