

Bistro Les Gras

~Valentine's Day Wine Dinner~

Sunday February 14, 2010

Course 1

Consommé de Poulet

chicken consomme

Pascal & Renaud Mâcon-Villages, Burgundy 2008

Course 2 (5-course only)

Ravioli au Courge

winter squash ravioli, beurre noisette

Zind Humbrecht, Pinot d'Alsace, Alsace 2007

Course 3

Ton Confit

*tuna confit in duck fat, cauliflower,
sautéed picholine olives*

Domaine St Eugenie, Corbières 2005

Course 4 (5-course only)

Chèvreuil Bordelaise

roast venison, bitter chocolate bordelaise sauce

Château La Tour de Mons, Margaux 2003

Course 5

Crème Caramel

vanilla custard with a red wine crème caramel

3-course \$65/person

5-course \$85/person