November Wine Dinner

HORS D'OEUVRES

Charcuterie: cured meats, cheeses, seasonal fruit, nuts, & accompaniments
Paired With: ***Clos Hirissou, Pet-Nat Rosé***

FIRST COURSE

Chilled Oysters à la Russe: raw oyster with vodka, lemon, horseradish, hot pepper sauce, tomato, & chives
Paired With: ***La Chapelle de la Bastide, Picpoul de Pinet***



SECOND COURSE

Venison Osso Buco: braised shank, mascarpone polenta, horseradish gremolata, & marrow-infused sauce
Paired With: ***Voché, Rioja Reserva***

THIRD COURSE

Sticky Toffee Pudding: dates, brown sugar, butter, & vanilla; served with crème fraîche
Paired With: ***Sandeman, Fine Tawny Porto***