

Wine & Food Pairing Menu

Chablis, Domaine Millet

Pairing with Savoury Madeleine, Creme Fraiche, Krystal Caviar

Condrieu, Domaine Pichon

Pairing with Beef Carpaccio, Truffle Cream, Capers, Parmesan Crisps

Hautes Cotes de Beaune, Domaine Arnoux Pairing with Cod Fillet, Celeriac Puree, Beurre Blanc, Chorisso

Saint Joseph, Domaine Pichon Pairing with Chicken Ballotine, Onion Jus, Asparagus Spears

Graves, Château de Landiras Pairing with Passion Fruit Crème Brûlée

Uncorked is a monthly wine pairing dinner series held on the 1st Thursday of each month. The wine and food changes each month.