

Monthly Wine Event – Philippe Pacalet
2015 Burgundy & Rhone Releases

Monday, September 25, 2017

First Course

Duck Confit on Poached Duck Egg with Onion & Smoked Bacon

Nuits-Saint-Georges

Second Course

Texas Quail Breast & Seared Foie Gras on Pain Perdu

Pommard

Third Course

Lamb Wellington with Creamy Spinach & Wild Mushrooms

Cornas

Finale

Raspberry Turnover

Crème Anglaise & Sweet Cream Ice Cream

110/person, excluding Tax & Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family