

Costa Brava Bistro
Special Wine Event - Beaujolais Cru
Tuesday, November 9, 2021

Amuse Bouche

Paté de Campagne, Mustard Cream, Pickle & Shallot
Olivier & Alexis Depardon 2018 Morgon, 'Côte du Py'

First Course

Onion Soup with Aged Gruyère
Daniel Bouland 2018 Côte de Brouilly, 'Cuvée Melanie'

Second Course

Grilled Veal Tenderloin on Flageolet Beans with Fines Herbs
Dom de la Chappelle de Bois 2019 Fleurie, 'Grand Pré'

Third Course

Boneless Rabbit Leg with Chèvre & Tarragon on Creamy Leeks
Pascal et Jean-Philippe Granger 2018 Chénas, Aux Pierres'

Finale

Cherry Cake with White Chocolate Cracker
Domaine Cheveau 2018 Saint-Amour, Villa Violettes

140/person, excluding Tax & Gratuity



Salud! Angeles, Kitty, Gabriel and the Costa Brava Bistro family
Special Thanks to Sebastien Ramuscello of Serendipity Wines