

Julia Child



Inspired Sparkling Wine Dinner

December 13th 6pm

\$99.95/person

First

French Onion Soup – Low & slow roasted onions in a rich broth topped with baguette & melted Gruyere cheese.

Paired with Chandon Blanc de Pinot Noir

Second

Savory Crepe – Neufchatel cream cheese, spinach, & mushrooms layered with crepes.

Paired with Mionetto Prestige Prosecco

Third

Daphinoise Gratin – Creamy scalloped potatoes served with fluted mushrooms.

Paired with Mumm Napa Brut Rose

Fourth

Coq au Vin – The most famous of all French chicken dishes. The marinating process with red wine & cognac delivers a dish rich with flavor & perfect texture. Chef is using a frenched chicken breast with pearl onions, mushrooms, & carrots.

Paired with Lucien Albrecht Cremant d'Alsace

Fifth

Queen of Sheba Cake – Gloriously French Chocolate almond & rum cake.

Paired with Gruet Demi Sec