



Welcome friends & family and thank you for joining us for the Burgundy Wine Dinner featuring premium selections from North Berkeley Imports with special guest Sien Brown
\$60.00 per person + tax + gratuity
A portion of the proceeds will be donated to a local charity.

NORTH BERKELEY IMPORTS

1st Course

PAN-SEARED SCALLOP

bruinoised apple jus & arugula

2016 Guy Robin Chablis 'Vieilles Vignes' Burgundy, France (Chardonnay)

&

BURGUNDY SNAILS

artichoke, sun-dried tomato, herbed goat cheese and lemon butter

2015 Delarche Pernand-Vergelesses Blanc 'Les Combottes' Burgundy, France (Chardonnay)

2nd Course

PÂTÉ OF DUCK LIVER MOUSSE

sour cherry compote on brioche toast

2016 Frédéric Magnien Bourgogne Rouge Burgundy, France (Pinot Noir)

&

DUCK CONFIT RAVIOLO

arugula pesto & blue cheese cream

2016 Sarrazin Maranges Rouge Burgundy, France (Pinot Noir)

3rd Course

WILD MUSHROOM & LAMB RAGOUT

polenta cake with black currant demi-glacé

2016 Remoissenet Gevrey-Chambertin 1er Cru 'Cazetiers' Burgundy, France (Pinot Noir)

4th Course

CHEESE & CHOCOLATE

fior d' arancio cheese with sour cherry preserves and dark chocolate

Cremant de Bourgogne Rosé Burgundy, France - Bubbles

Menu by Executive Chef Ja'Nel Witt



Thursday, August 15, 2019
7:00 p.m. - 9:00 p.m.