

# MENU



## HORS D'OEUVRES

---

### **Amuse-Bouche Gougères au Gruyère**

Warm Burgundy Cheese Puffs with Nutty Gruyère  
*Paired with* Champagne Brut NV

## ENTRÉE

---

### **Salade de Chèvre Chaud**

Warm Goat Cheese on Baguette Toasts, Autumn Greens, Walnut Vinaigrette  
*Paired with* Sancerre, Loire

## POTAGE

---

### **Potage Parmentier**

Leek & Potato Velouté with Cream and Chive  
*Paired with* Pully-Fuissé, White Burgundy

## PLAT PRINCIPAL

---

### **Coq au Vin**

Braised Chicken in Burgundy Wine with Pearl Onions, Mushrooms,  
Lardons, Buttered Noodles  
*Paired with* Red Burgundy, Côte e Nuits

## DESSERT

---

### **Poires au Vin Rouge**

Pears Poached in Spice Burgundy Wine with Mascarpone Cream  
*Paired with* Banyuls, Roussillon