



Self Portrait.

Wine series: Bordeaux 9/19

Our wine series four course menu for the entire table
\$65 per person including four wines paired

France's "King" of wine regions, Bordeaux is one of our favorites. These classic wines are blended with primarily Cabernet Sauvignon, Merlot and Cabernet Franc. Let's not forget the crisp, mineral-driven, white wines!

Menu	Wine
Heirloom Tomato Salad, Huckleberry Vinaigrette or Mussels in Garlic Cream Sauce	Château de Fontenille Entre-Deux-Mers Blanc Sauv Blanc/Sauv Gris/ Sémillon/Muscadelle France, 2016
Marinated Lamb Top Sirloin With Oranges and Mint or Cracked Wheat Risotto With Foraged Mushrooms	Château Cap de Merle Lussac Saint-Émilion Merlot/Cabernet Sauv/ Cabernet Franc France, 2014
Cantal Cow's Milk Cheese France	Château Grimard Merlot/Cabernet Sauvignon France, 2015
Poached Pear Tarte With Cinnamon Ice Cream	Fleur de Renaissance Sauvignon/Semillion Sauternes France

Before placing your order, please inform your server if a person in your party has a food allergy.

*Some of our menu items may be served raw or undercooked. The Commonwealth of Massachusetts has determined that consuming raw or undercooked foods may increase the risk of food-borne illness.