



Self Portrait.

Wine series: Languedoc 10/10

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

France's Languedoc region, located south of the Rhône Valley on the Mediterranean, is a hot region in both climate and popularity. Viniculture is exciting here; fewer regulations allow for exploration and experimentation in winemaking. Temperamental Carignan is common, but more well known varietals, Grenache and Syrah, thrive here as well.

Menu	Wine
Oyster Gratin with Braised Bacon or Potage with Eggplant, Tomato and Corn	Mas de Daumas Gassac l'Hérault Pont de Gassac Blanc Viognier/Chardonnay/ Petit Manseng/Chenin Blanc Vin de Pays, 2015
Venison Schnitzel Mushrooms & Huckleberries or Gnocchi with Butternut Squash & Basil	Château Puech-Haut Syrah/Grenache Saint-Drézéry, 2014
Fourme D'Ambert Cow's Milk Cheese	Château Maris La Touge Minervois La Liviniere Languedoc-Roussillon, France
Flan Aux Pruneaux Chocolat Mousse	Gérard Bertrand Banyuls Grenache Languedoc-Roussillon, 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.