



Self Portrait.

Wine series: Rhone Valley 9/26

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

France's Rhône Valley is known for robust Syrah and fruity Grenache. The Northern Rhône Valley and the Southern Rhône Valley make very different wines stylistically. Many of the distinctions are in the blend. Winemakers choose to blend grapes together to create the perfect balance of character.

Menu	Wine
Scallop Boudin Heirloom Tomato Corn & Mushroom Bisque with Basil	Les Vin de Vienne Viognier France, 2014
Braised Wagyu Brisket Lingonberry Glaze Wheat Flour Noodle Parmesean & Heirloom Tomato	Château du Montfaucon Grenache/Syrah/Carignan Cinsault/Counoise Côtes du Rhône France, 2014
Saint-Marcellin Cow's Milk	Domaine des Martinelles Crozes Hermitage Rouge Syrah France, 2015
Apple Clafoutis Vanilla Icecream	Château Pesquié Muscat de Beaumes-de-Venise

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.