



Self Portrait.

## Wine series: Alsace 7/25

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

The region of Alsace has a rich history of teetering between German and French control. As a result, Alsace today is a cross of the two cultures, making it more beautiful, charming and unique than any region could cultivate on its own. The grapes from this region are the cherished Riesling, Spatburgunder (Pinot Noir), Gewürztraminer, Pinot Gris and Pinot Blanc!

### Menu

### Wine

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#### Braised Bacon

Quiche Lorraine

#### Sauerkraut Soup

Plum

#### Willy Gisselbrecht

Pinot Gris

Vin d'Alsace

2015

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#### Glazed Pork Knuckle

Spruce, Berries

#### Tartiflette

Smoked Onions, Crème Fraîche

#### Jean Becker

Riesling

Vin d'Alsace

2014

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#### Gres de Vosge

cow's milk, Alsace

#### Jean Becker

Gewürztraminer

Vin d'Alsace

2015

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#### Tarte au Yaourt

Berries

#### Dirler-Cadé

Pinot Auxerrois, Pinot Gris, Pinot Noir

Crémant d'Alsace

2010

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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.