



Self Portrait.

Wine series: Beaujolais 8/29

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

Beaujolais is the name of a little area in France just south of Burgundy. It's one of the few wine regions of France that doesn't pretend to be fancy. In fact, much of the Gamay wine Beaujolais produces is sold (and gulped) before the harvest year is over. Tonight we will taste what makes this affordable grape so lovable!

Menu

Wine

Escargots

Puff Pastry

Fried Zucchini

Garlic Gribiche

Domaine Dupeuble

Chardonnay

Beaujolais 2016

Bavette Steak

Summer Vegetables,
Chive-Rose Petal Butter

Lavender Gnocchi

Heirloom Tomatoes, Parmesean

Georges Duboeuf

"La Madoné"

Gamay

Fleurie 2015

Mon Pere Brie

Cow's Milk Cheese,
Lorraine, France

Georges Duboeuf

Domaine des Pontheux

Gamay

Chiroubles 2015

Red Wine Poached Pears

Pecan Streusel,
Chocolate Ganache

Terres Dorées "FRV 100"

Sparkling Gamay

Beaujolais

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.