



Self Portrait.

Wine series: Bubbles 8/1

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

There's nothing like the fine mousse of a French Crémant, or colloquially speaking, a chilled glass of bubbly! Toasty whites, blushing rosés and even deep hues of garnet hail from various lands. Tonight in the middle of the summer, we will raise a glass to all types of bubbles!

Menu

Wine

Oysters Half Shell

Sparkling Wine Mignonette

Beet Salad

Cous-Cous, Ginger

Cellier Lingot-Martin

Sparkling Rosé, Poulsard/Gamay,
Savoy, France

Soft Shell Crabs

Cabbages, Rémoulade

Fried Green Tomatoes

Braised greens, Rémoulade

Mas De Daumas Gassac

Sparkling Brut Rosé,
Cabernet Sauvignon/Petit Manseng,
Languedoc-Roussillon, France

Camembert Fermier

Pasteurized Cow's Milk,
Normandy

Aval Cidre Artisanal

Bretagne, France

Poached Peach Melba

Vanilla Ice Cream

Jean Francois Mérieau

Sparkling Chenin Blanc, 2012
Loire Valley, 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.