



— MADVINES FRENCH WINE DINNER —
◆ 09.25.25 ◆

◆ First Course ◆

Oyster Gratin

French Hermit Oysters, Brioche, Herbs & Sabayon
Les Boursicottes Sancerre – Chavignol, France

◆ Second Course ◆

Bouillabaisse

Gulf Shrimp, Clams & Fish, Saffron, Fennel, Grilled Bread & Rouille
Domaine Fichet Macon-Ige "Chateau London
Chardonnay – Burgundy, France

◆ Third Course ◆

Pissaladière

French-style Flatbread, Caramelized Onions, Anchovies
& Niçoise Olives
Chateau des Annibals Cuvee des Annibals Rosé – Var, France

◆ Fourth Course ◆

Duck à l'Orange

Seared Duck Breast, Carrots a l'Orange, Herb Salad
& Orange Segments
Domaine de Chateaumar Cotes du Rhone Cuvee Bastien
Grenache – Rhone, France

◆ Fifth Course ◆

Beef Bourguignon

Potato Gnocchi, Garlic Gremlata & Down Home Farms Mushrooms
Mary Taylor 'Pascal Biotteau' Anjou Rouge
Cabernet Franc – Loire Valley, France

◆ Sixth Course ◆

Vanilla Bean Crème Brûlée

Chantilly Cream & Fresh Fruit
Cognac Cocktail