



**Thursday April 2nd Wine Night  
6:30 PM**

Truffle Devilled Egg with Maché

*Domaine Baud Blanc de Blanc Crémant du Jura Brut NV*

Beurre Noisette Fouetté Au Piment D'Espelette  
(whipped brown butter with espelette pepper)

*Domaine La Grangette 'Poule de Pic' Picpoul de Pinet AOP 2024*

Roasted Leeks with Lemon Dill Vinaigrette with Seared Scallop

*Tessari Grisela Soave Classico DOC 2023, Veneto, Italy*

Steak Tartare with Baguette Crostini, Pickled Onions, & Greens

*Domaine Peter Sichel, Montanha, Grenache, Languedoc-Roussillon, 2024*

Boar Tenderloin with Calvados Cream Sauce, Parsnip & Gruyere Gratin  
And Roasted Brussels Sprouts

*Bachelder, Les Villages, Niagara Gamay Noir, 2022*

Maple Walnut Pudding Chomeur with Creme Anglais

*Reverse Black, Black Walnut Manhattan*

**\$160/per person+tax/gratuity**

