



Jura Dîner de Vin

March 14th, 2022



Course One

Gougères à la Jura
comte, alpine herbs

Joesph Dorbon SAVAGNIN, Arbois Blanc, Jura, France 2010

Course Two

Chicken Liver Terrine
wax bean, garlic, horseradish

Domaine Montborgeau CHARDONNAY, L'Etoile, Jura, France 2018

Course Three

La Ratte Potato Rosti
pork sausage, urfa chili, mace

Domaine Pêcheur POULSARD, Cotes du Jura, France 2020

Course Four

Beef Short Rib 'Bourguignon'
paris mushroom, fennel, carrot, celery root

Vignerons Les Matheny TROUSSEAU, Arbois, Jura, France 2018

Course Five

Kaesesahne
almond, quark, rhubarb

Thierry Tissot GAMAY/MONDEUSE, Bugey-Cerdon, Jura, France 2018

Due to the format of our menu and the limited availability of certain ingredients, we may be unable to accommodate to some dietary restrictions, aversions or preferences.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

