

French Wine Pairing **MENU**

HOSTED BY TED ROSS III; KOBRAND FRENCH WINE PORTFOLIO
MENU CREATION BY GENESIS FILOTEO; CDC

PREMIER COURS

Raw Oyster

green apple and lemon granita, Champagne vinegar

Smoked Oyster

charred leek cream, preserved lemon, chives

Paired with

Taittinger Brut La Française

CHAMPAGNE, FRANCE

DEUXIÈME COURS

Seared Foie Gras

fig jam, sliced fresh figs, brioche, chive gremolata

Paired with

Zind-Humbrecht Muscat Turckheim 2023

ALSACE, FRANCE

TROISIÈME COURS

Seared Scallop

butternut squash purée, snow peas, kataifi, lime zest

Paired with

Louis Jadot Pouilly-Fuissé Premier Cru 2023

BURGUNDY, FRANCE

QUATRIÈME COURS

Braised Boneless Short Rib

creamy smoked polenta, chives

Paired with

Château La Nerthe Châteauneuf-du-Pape Rouge 2022

RHÔNE VALLEY, FRANCE

CINQUIÈME COURS

Cheese Dessert

Midnight Moon goat cheese, Manchego 30 year, orange butter madeleines, honeycomb, thyme, lavender

Paired with

Larressingle, Armagnac VSOP

BORDEAUX, FRANCE

Brine
OYSTER HOUSE