



*Château de Beaucastel*  
CHATEAUNEUF-DU-PAPE

## *Wine Dinner*

### **GREETING WINE**

#### **PASSED HORS D'OEUVRES**

winter ceviche, artichoke and fennel crudo,  
spicy soba pad thai, tapas display

TABLAS CREEK, PATELIN DE TABLAS, ROSE

### **AMUSE BOUCHE**

galette de pommes lyonnaise,  
bresse chicken terrine, sauce d'Avignon

### **FIRST COURSE**

#### **SOUS VIDE MONKFISH PIL PIL**

parsley pistou, flame roasted pepper salad,  
grilled baquette

TABLAS CREEK, ESPIRIT BLANC

### **SECOND COURSE**

#### **OX TAIL RAVIOLI**

egg yolk, ricotta, mire poix,  
apricot-plum braising reduction

TABLAS CREEK ESPIRIT ROUGE

### **THIRD COURSE**

#### **PEKING STYLE DUCK LEG**

szechuan rice noodle cake, scallion oil, plum sauce

CHATEAU BEAUCASTEL, CHATEAUNEUF DU PAPE

### **FOURTH COURSE**

#### **CARAMEL FLAN**

chocolate sponge, dark chocolate mirror finish,  
gold leaf garnish

COUDOULET DE BEAUCASTEL,

COTE DU RHONE ROUGE