

AQUITAINE

Valentine's Dinner

Amuse Bouche
Chilled Oyster
Apple, Beet, Citrus

Blanquette de Limoux, Domaine Mouscaillo NV

Appetizer

Scallop—Toulouse Sausage
Fumé Blanc, Coriander

Gros Manseng, Domaine Bru-Bache, Juraçon Sec 2013

Main Course

Bistro Filet—Tiger Prawn

Scallion Tempura, Fingerling Potatoes, Sauce Bordelaise
Syrah/Carignan, Château Massiac, Minervois 2014

Dessert

Chocolate Verrine

Chocolate Mousse, Guava, Crème Chantilly
Petit Corbu, Laffite-Teston, Pacherench du Vic Bilh 2009

58 Food

32 Wine Pairing

