



TUESDAY, SEPTEMBER 11, 2018

## A NIGHT IN BURGUNDY

A WINE DINNER

### JAMBON PERSILLE

petite lyonnaise salad

**2015 JOSEPH DROUHIN** *Pouilly-Vinzelles | Mâconnais*

### SEARED SCALLOP

romanesco cauliflower, burnt onion oil, hazelnut crumble

**2015 DOMAINE DE LA FOLIE** *Clos la Folie | 1er Cru, Rully, Côte Chalonnaise*

### PAN ROASTED SUNBURST FARMS' TROUT

lambic-braised red cabbage, sauce beurre rouge

**2015 DOMAINE XAVIER MONNOT** *Maranges Clos de la Fussière | 1er Cru, Côte de Beaune*

### ROASTED QUAIL BREAST AND CONFIT LEG

lentils du puy, bacon lardons, fall mushrooms, burgundy wine sauce

**2015 DOMAINE MICHEL MAGNIEN** *Chambolle-Musigny | Côte de Nuits*

### BURGUNDIAN CHARCUTERIE AND CHEESE

Saucisse Lyonnaise, Saucisson Sec, Chaource and Epoisses cheeses, mushroom pâté

**2014 DOMAINE LUCIEN MUZARD** *Santenay Les Gravieres | 1er Cru, Côte de Beaune*

### TARTE BOURDALOUE

cassis poached pear, black currant jam, almond cream, crème anglaise

Purchase Tickets Online at [RueSaintMarc.com/Events](http://RueSaintMarc.com/Events)

\$150 per person | Includes Tax & Gratuity