

# SIX *two* EIGHT

**3.29.2024 | French Wine Dinner**

**1<sup>st</sup> Course: Charcuterie**

*Gournay, Brie, Camembert, Jambon, Saucisson, Dried Figs, Olives,  
Chutney, Pepper Jelly, Nuts, Raspberry Balsamic Reduction  
NV Moët Chandon “Imperial”, Epernay, France*

**2<sup>nd</sup> Course: Seabass du Puy**

*Seared Sea Bass, Lentils du Puy, Lemon Garlic Herb Sauce  
2020 Pascal Jolivet Sauvignon Blanc, Sancerre, France*

**3<sup>rd</sup> Course: Duck Confit Cassoulet**

*Confit Duck Leg, Pork Sausage, Haricot Vert, Lemon, Garlic, Allspice, Juniper  
2016 Chateau Les Trois Croix, Fronsac, France*

**4<sup>th</sup> Course: Apple Tart Tatin**

*Served with Vanilla Bean Ice Cream  
2016 Castelnau du Suduiraut, Sauternes, France*