MADEMOISELLE
PARIS

LOIRE VALLEY WINE TASTING DINNER

08/28 AT UTC & 08/29 AT AMI

STARTING AT 6:30PM

TO START

GOUGÈRE
PUFF PASTRY | SWISS CHEESE

and

SOUPE ANGEVINE
CANE SUGAR, LEMON JUICE, TRIPLE SEC, VEUVE PARISOT

FIRST COURSE & RED WINE

FOUÉE
(BRIE, APPLE & SPINACH SERVED WITH HOUSE SALAD)

and

GLASS OF **BOUGRIER CONFIDENCES CHINON CABERNET FRANC, 89 PTS JAMES SUCKLING**

SECOND COURSE & ROSE WINE

BALZACIENNE TART
(GOAT CHEESE, ALMONDS, WALNUT, SALMON, CREAM)

and

GLASS OF **PHILIPPE BOUGRIER ROSE D'ANJOU, 85PTS WINE ENTHUSIAST**

MAIN COURSE & RED WINE

ROASTED GROUPER
SERVED WITH WILD MUSHROOM & CHAUSSIFLETTE

and

GLASS OF **LES PARCELLES MARC DUPAS MUSCADET SEVRE ET MAINE SUR LIE. 85 PTS WINE ENTHUSIAST**

DESSERT & SPARKLING WINE

TATIN PIE
WITH VANILLA ICE CREAM

and

GLASS OF **DE BUSSY SAUMUR BRUT SPARKLING , 90PTS WINE ENTHUSIAST**

RESERVATION REQUIRED | RSVP AT MADEMOISELLEPARIS.COM/WINETASTING

$89 PLUS TAXES AND GRATUITY