

THE  
BLUE  HEN

BY DAVID BURKE

BEAUJOLAIS DINNER

WEDNESDAY, DECEMBER 5, 2018 | 6 -10PM

*\$95 per person, tax & gratuity not included*

AMUSE BOUCHE

FOIE GRAS PICKLED PEAR GOURGÈRES

KIR BOURGUIGNON  
*crème de cassis & beaujolais village*

FIRST

PIKE QUENELLE  
*fennel, chive foam, lemon confit, nasturtium*

DOMAINE DUPEUPLE, BEAUJOLAIS BLANC, 2017

SECOND

BALLOTINE GAME HEN  
*lardon, charred apricot, french breakfast radish*

RÉGNIÉ, GUY BRETON, 2016

THIRD

CARRÉ DE LAPIN | RACK OF LAMB  
*rilette, parsnip, roquefort crème, rosemary wood fired pearl onions*

CHÂTEAU THIVIN, CÔTE DE BROUILLY, 2016

FOURTH

DB 45 DAY DRY AGED STRIP STEAK  
*morel, potato black truffle pave, dark roast coffee zabaglione*

JEAN-PAUL THÉVENET, MORGON VIEILLES VIGNES, 2017