

Deuxave

“LOIRE VALLEY WINE DINNER”

Tuesday, July 25, 2017
Starting at 6:30 PM

\$149 per person, not including tax and gratuity

To Begin

Striped Bass Crudo, Shiro Plums, Sorrel*

Marc Bredif, Vouvray, Loire, FR, 2015

Second

Local Burrata, Heirloom Tomatoes,
Summer Herbs

*Domaine Riffault, les Desmalets,
Sancerre, Loire, FR, 2015*

Third

Confit Suckling Pig, Apricots,
Mustard Greens, Garden Flowers

*Domaine du Clos de l'Elu, Magellan,
Anjou, Loire, FR, 2013*

Dessert

Pineapple Tatin, Lychee Mint Salad,
Coteaux de Layon Ice Cream

Clos de l'Elu, 1er Cru “Chaume”, Coteaux du Layon, Loire, FR, 2014

**These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs*

Chef/Owner - Christopher Combs Executive Chef - Adrienne Mosier GM/Sommelier - Jason Irving
371 Commonwealth Avenue, Boston, MA 02115 617-517-5915 Deuxave.com