

Deuxave

“AN EVENING IN BURGUNDY”

Tuesday, May 2, 2017

Starting at 6:30 PM

\$149 per person, not including tax and gratuity

To Begin

Island Creek Oysters, Rhubarb & Black Pepper Mignonette*

*William Fèvre, Champ Royeaux
Chablis, Burgundy, FR, 2015*

Second

Scallops, Peas, Mint & Pesto*

*Dom Lafouge, Le Boutonnieres
Auxey-Duresses, Burgundy FR, 2012*

Third

Duo of Duck, Farro, Mushrooms, Spring Onions

*Bruno Colin
Santenay, Burgundy, FR, 2013*

Dessert

Ekiola Ardi Gasna & Accoutrements*

*Louis Latour
Marsannay, Burgundy, 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