

Deuxave

"AN EVENING IN BORDEAUX"

Tuesday, January 31, 2017, starting at 6:30 PM
\$149 per person, not including tax and gratuity

Ahi Tuna Crudo

Satsuma Tangerines, Fennel

Château Tour Leognan

Grand Vins de Graves, Semillon/Sauvignon Blanc

Pessac-Léognan, Bordeaux, FR, 2012

Smoked Long Island Duck Breast

Rose Harrissa, Chick Pea, Pear

XX de Corbin

Saint-Emilion, Bordeaux, FR, 2012

Millbrook Farm Venison

Celeriac, Wild Mushrooms, Kale

Réserve de la Comtesse

Pauillac, Bordeaux, FR, 2009

Bergamot Crêpe Cake

Almond Custard, Burnt Bergamot Glacé

Château Coutet

1er Cru, Barsac-Sauternes,

Bordeaux, FR, 2006

Chef/Owner Chris Coombs, Executive Chef Adrienne Mosier