



# Deuxave

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*A Special Night with  
Laetitia Barroche of Domaine Barroche  
April 24th, 2024*

## **Amuse Bouche**

Crab Cake, Remoulade, Pickled Shallot

## **First Course**

Oroblanco & Burrata Salad, Citrus Segments  
Watermelon Radish, Baby Mizuna  
*Domaine Barroche Pure Blanc, Châteauneuf-du-Pape 2021*

## **Second Course**

Salmon Crudo, Avocado, Pickled Fresnos  
Persian Cucumbers, Kumquats  
*Domaine Barroche Liberty, Châteauneuf-du-Pape 2021*

## **Third Course**

Cavatelli, Romesco, Chorizo, Fava Beans  
*Domaine Barroche Julien Barrot, Châteauneuf-du-Pape 2021*

## **Fourth Course**

Spiced Long Island Duck Breast, Spinach Gnocchi  
Wild Mushrooms, Black Trumpet Labneh  
*Domaine Barroche Pure Rouge, Châteauneuf-du-Pape 2021*

## **Dessert**

Chocolate & Banana Mousse, Citrus Caramel  
Honeycomb, Burnt Honey Ice Cream  
*Gerard Bertrand Banyuls, Rousillion 2015*

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Chef / Owner - Chris Coombs | Executive Chef - Ryan Zichella | Chef de Cuisine - Sierra Erickson  
Proprietor - Brian Piccini | General Manager & Sommelier - Justin Hawthorn

Our skilled, hard-working kitchen team is equally important to the quality of our dining experience. A kitchen appreciation charge of 3% of your food purchase is added to every bill. This allows our kitchen staff, who under MA law are restricted from participating in gratuities, to share in the success of the restaurant without us increasing pricing. This is voluntary and may be removed upon request.