

Les Classiques Français

Brasserie Persil

5 course Wine Pairing Dinner

January 25th

\$65 per person plus tax and tip

1st Course

**Baby Field Greens, Tomato, Bacon Bits, and Asparagus, with Aged
Balsamic Vinaigrette**

Xavier Frissant Sauvignon Touraine

2nd Course

Cream of Mushroom Soup with Gruyere Cheese

Chateau de Julienas "Tradition" 2014

3rd Course

**Pan-Seared Scallops and Shrimp over Vegetable Risotto with Citrus Beurre
Blanc**

Chateau de la Durandiere Saumur Blanc 2015

4th Course

Duck Leg Confit over Haricot Vert, in Sundried Cranberry Sauce

Chateau Barreryes Haut Medoc 2010

5th Course

Poached Pear with Vanilla Ice Cream

Chateau Roumieu Sauternes 2014