

***Chez François presents
A Bordeaux Wine Dinner
with Monsieur Daniel Greathouse
Sunday, May 1, 2022 at 5:00 p.m.***

Montrachet Goat Cheese & Roasted Vegetable Terrine, Root Vegetable Purée

A seasonal vegetable terrine wrapped in leeks, layered with asparagus, roasted zucchini, summer squash, mushrooms, turnips and Montrachet goat cheese, sauced with heirloom carrot purée.

Bordeaux Blanc "Bernard Magrez", Château Pape Clement, Bordeaux, France, 2020

Bordeaux Blanc, Château D France, Pèssac-Leognan, Bordeaux, France, 2018

Pot-au-Feu of Texas Wild Boar, Venison & Veal Sweetbreads, Trio Consommé

Wild boar, Venison and veal sweetbreads served over a Napa cabbage timbale filled with root vegetables and cannellini beans, topped with a rich boar, rabbit and veal consommé, crackling brioche.

Clos Lunelles, Gérard Perse, Côtes de Castillon, Bordeaux, France, 2018

Château Marsau, Côtes de France, Bordeaux, France, 2018

HB, Château Haut Bailly, Pèssac-Leognan, Bordeaux, France, 2019

Char-Grilled Hudson Valley Quail, Black Currant

Boneless breast of Hudson Valley quail, filled with a currant stuffing celery root mousseline and Black currant reduction.

Château Sansonnet, Saint-Émilion, Bordeaux, France, 2015

Château d'Armailhac, Pauillac, Bordeaux, France, 2018

Château Dame de Montrose, Saint-Estéphe, Bordeaux, France, 2018

Roast Striploin of Provimi Veal, Hickory-Smoked Spring Morel Mushrooms

English cut striploin of Provimi veal, morel mushroom risotto, hickory smoked wild mushroom sauce.

Château Le Dragon de Quintus, Saint-Émilion, Bordeaux, France, 2018

Château Virginie de Valandraud, Saint-Émilion, Bordeaux, France, 2018

Château Beausejour Becot, Saint-Émilion, Bordeaux, France, 2018

Teres Major Filet "Sous Vide", Grille, Cabernet Truffle Wine Sauce

Teres Major Tenderloin slow cooked in its natural juices, grilled, wild mushroom & mousseline Jerusalem artichoke brunoise, wild mushroom duxelle, finished with a red wine truffle sauce.

Château Les Griffons De Pichon Baron, Pauillac, Bordeaux, France, 2016

Château Malartic-Lagraviere, Pèssac-Leognan, Bordeaux, France, 2018

Château Haut Bailly, Pèssac-Leognan, Bordeaux, France, 2018

****Château Haut Bailly, Pèssac-Leognan, Bordeaux, France, 2010****

Supplemental \$25 for a 1.5oz. pour

Apricot Tart with ice cream, sauterne Glaze sauce

Apple Frangipane Tart, Madagascar French Vanilla Bean Ice Cream, Sauterne Coulis

An apple frangipane tart filled with golden delicious apples, served with Madagascar French Vanilla Bean ice cream, finished with a Sauterne glaze.

Château Coutet Sauternes/Barsac, Graves, Bordeaux, 2017

\$225/ Per Guest Tax & Gratuity not included.