



ONIL CHIBÁS EVENTS

*A Journey Through France*  
*Wine Dinner*  
*March 3, 2024*

### **CHAMPAGNE RECEPTION**

#### **Alsatian Tarte Flambee**

*Onions \* Pork Belly \* Creme Fraiche \* Fromage Blanc*

#### **Wine Pairing:**

Champagne Tassin Brut Blanc d Blancs MV Aube, Champagne, France

### **AMUSE**

#### **Homemade Truffle Potato Chips with Caviar**

#### **Wine Pairing:**

Champagne Tassin Brut Blanc d Blancs MV Aube, Champagne, France

### **FIRST**

#### **Leek & Asparagus Terrine**

*Goat & Cream Cheese \* Tarragon \* Dill \* Condiments*

#### **Wine Pairing:**

Domaine Dirler-Cade Pinot Blanc Reserve Alsace, France

## **SECOND**

**Roasted Loup de Mer with Brown Butter & Dried Meyer Lemon**

*Maldon Sea Salt*

**Grilled Courgette with Persillade**

*Parsley \* Capers \* Green Onion*

**Wine Pairing:**

Domaine Dominique & Romain Collet Chablis 2020 Chablis, France

## **THIRD**

**Traditional French Cassoulet**

*Cannellini Beans \* Mirepoix \* Pork Shoulder \* Duck Confit \* Duck Sausage*

**Fine Herb Salad**

*Local Mixed Greens \* Dijon Vinaigrette*

**Wine Pairings:**

Domaine Nerleux Clos des Châteaux Vieilles Vignes 2019 Saumur-Champigny Loire Valley,  
France

**&**

Chateau Soussans Bordeaux Rouge 2019 Margaux, France

## **DESSERT**

**Muscat Poached Pears with Fourme d'Ambert Mousse**

*Black Pepper \* Citrus Zest \* Thyme \* Butter Crust*

**Wine Pairing:**

Château Castelnau Suduiraut 2017 Sauternes, France

\*MENU SUBJECT TO CHANGE\*