



FEMALE
WINEMAKERS
WINE DINNER
MARCH 27TH 2024

FIRST.....

SEARED TILEFISH

Spring Vegetable Chowder, Littleneck Clams, Marinated Blood Orange, Tetragonia

100% direct-press Jacquere from Anne-Sophie Quenard

SECOND.....

CHARRED BABY LEEKS

Saffron and Chive Yogurt, Pea Shoots, Trout Roe, Breadcrumbs

100% Chardonnay from Chloé Bayon of Manoir du Capucin

THIRD.....

HOUSE SMOKED GREEN GARLIC ANDOUILLE SAUSAGE

Barbecue Sea Island Red Peas, Knotweed Salad, Sorghum-Dijon Mustard

100% Baga from Maria Pato of Duckman

FOURTH.....

BRISKET BOURGUIGNON

Peanut Whipped Potato Puree, Feta-Caper Relish, Charred Broccoli and Creasy Greens,
Bordelaise Sauce

80% Syrah, 20% Grenache blend from Anne Pichon