



**Secret Ingredient**

Nourishing food for the soul

*Sample Wine Pairing Menu*

*First Course*

*Endive with Herbed Goat Cheese or Camembert with Walnuts and Balsamic Vinegar*

*Le Mont Moellux Domaine Huet Vouvray 2009*

*Second Course*

*Garden Salad with Cured Yolk and Oyster Vinaigrette*

*Coucheroy 2012 Pessac Leognan*

*Château Granville Lacoste 2014*

*Third Course*

*Nopi Scallops with Corn and Merguez Salsa on Sumac Sour Cream Sauce*

*Alban Roblin Sancerre 2015*

*Menetou Salon Domaine Olivier Foucher 2014*

*Fourth Course*

*Polenta with Mushroom Ragout*

*Chateau Malartic-Lagraviere 2005*

*Fifth Course*

*Seared Pepper Tuna with Green Olives*

*Claude de Nell Cabernet Franc 2011*

Sixth Course

*Vetri's Spinach Gnocchi*

*Olga Raffault Chinon Les Picasses 2010*

Seventh Course

*Braised Lamb, French Style*

*Château Rauzan-Ségla Margaux 2005*

Dessert

*Peach Marzipan Tart*

*Rieussec Chateau Grand Cru Classe 2011 Sauternes*