



Doudet-Naudin Wine Dinner

Wednesday, April 24 | 6 pm

Passed/Stationary Hors d'Oeuvres

Warm Epoisses with Cassis | Gougeres stuffed with foie gras & escargot
Cremant de Bourgogne NV

First Course

Poached Seafood
saffron cream & fennel foam
Bourgogne Aligote 2021

Second Course

Smoked Galantine of Jambon
parsley mousseline & traditional accoutrements
Pernand - Vergelesses, Les Pins 2020

Third Course

Oeufs en Meurette
poached eggs in red wine, lardons, mushrooms
Aloxe - Corton, Marechaudes 1er cru 2021

Fourth Course

Veal Bourginion
pomme aligot, carrot salad & pickled pearl onion
Pernand - Vergelesses, Les Fichots 1er cru 2020

Fifth Course

"Kir Royale"
lemon and cassis champagne mousse,
white chocolate lemon streusel, ginger cassis sorbet
Cremant de Bourgogne, Rose NV