



# SUNRIVER TASTING DINNER

*featuring*  
**WINES OF FRANCE**  
April 27, 2018



## FIRST COURSE

selection of French cheese "en croute"

*WINE PAIRING: Calvet Cremant de Bordeaux Brut Rosé 2015*



## SECOND COURSE

roasted fennel and saffron Nage with Petrale sole,  
skate wing, turbot, scallops, prawns, mussels,  
Manilla clams and rouille croutons

*WINE PAIRING: Biscaye Baie Sauvignon Blanc 2016*



## THIRD COURSE

eggs en meurette, pork belly, cipollini onions and porcini  
mushrooms finished in a lobster red wine sauce

*WINE PAIRING: Laroque Cabernet Franc 2016*



## FOURTH COURSE

sage-roasted squab breast with squab leg confit  
and foie gras terrine, Asian greens, potato  
vinaigrette and pickled huckleberries

*WINE PAIRING: Chateau Coutet 2011 St Emilion Grand Cru*



## FIFTH COURSE

thyme-crusted lamb loin paired with braised lamb neck  
crépinette, vegetables confit and roasted garlic jus

*WINE PAIRING: Chateau Fonbadet 2013 Pauillac*



## SIXTH COURSE

foie gras crème brûlée with garden  
berries and sauternes sabayon

*WINE PAIRING: Chateau Laribotte 2013 Sauternes*