

An evening in Southern France with Mas de Daumas Gassac

FIRST COURSE

Cured Salmon Tartare on Toast with White Cheese Seasoned with Herbs, Crispy Capers & Soy Ikura

Moulin de Gassac Sauvignon Blanc

SECOND COURSE

Grilled Seasoned Angus Beef SkewerDijon Mustard, Sour Cream & Chives

Moulin de Gassac Cabernet

THIRD COURSE

Pan Seared Duck Leg Confit
Butter Roasted Potatoes with Crispy Garlic

Pont de Gassac Red

FOURTH COURSE

Fresh Strawberry Tart
Vanilla Bean Ice Cream & Berries Compote

Mas de Daumas Gassac Frizant

