

Malivoire wine

Winemaker Dinner

Featuring

Winemaker of the Year - Shiraz Mottiar
Executive Chef Dan Sanders

November 30, 2017

Reception & Amuse Bouche
NV Bisous Brut Sparkling

Poached Lobster

Rabbit sausage, white turnips, carrots, pearl onion, sea buckthorn emulsion

2016 Viognier

Charcoal Elk Carpaccio

Roasted sweet potato, chestnuts, mustard greens

2016 Small lot Gamay

Seared Duck Breast

Sweetbreads, parsley root purée, Northern Woods mushrooms, parsley, pinot noir reduction

2013 Mottiar Pinot Noir

Apple Orchard

Variations of apples

2016 Gewürztraminer, Botrytis Affected

globe
B I S T R O

\$99 per guest (plus taxes & gratuities)

Includes all wine pairings