



The Wines of Kermit Lynch

December 14, 2022

Winter Root Vegetable Velouté

w/ duck confit croquette and sage brown butter

Graville-Lacoste *Les Fleurs de Graville, Graves Blanc - Bordeaux....2021*

Wood fired squab w/ foie gras

apple brioche stuffing, cherry cider glaze

Kuentz-Bas *Trois Châteaux Riesling, Grand Cru Eichberg - Alsace....2018*

Panroasted wild salmon

creamed leeks & chanterelles, spiced persimmon salad

Régis Bouvier *Clos du Roy, Marsannay Rouge - Bourgogne....2020*

Bacon wrapped filet of beef

Fingerling potato hash, puree of broccoli & cheddar, truffle sauce

Château Aney *Cru Bourgeois, Haut-Médoc - Bordeaux....2015*

Chef selection of artisanal cheeses

Les Pallières *Les Racines, Gigondas Rouge - Southern Rhône....2020*