

Paris BY Night

JOYEUX NOEL WINE DINNER

MENU

Amuse-Bouche

Pastry tart, watermelon jelly,
lemon ripple goat cheese

Pierre Trichet 1er Brut – Champagne

Cucumber and Mint Salad

Cucumber, mint, red onion, garlic,
crème fraîche, lemon

Des Forges Savennieres Muscadet – Loire Valley

Salmon en Papillote

Salmon supreme, lemon, dill, butter

Domaine Vetriccie Blanc – Corsica

Pan-seared Duck Breast

Potato pavé, poached cherries, beet coulis

Michel Gros Cote du Nuits – Burgundy

Beef Bourguignon

Beef, red wine, carrot, mushroom, garlic, pearl onion

*JL Chave "Offerus" Chateau Neuf
du Pape – Southern Rhône*

Profiterole d'Épices

Caramel crème pâtissière,
sauce aux canneberges oranges

Chateau La Riviere Sauternes – Bordeaux

Tickets at northernquest.com

HIGHBALL A MODERN
SPEAKEASY