

CHÂTEAU MAUCOIL

CHÂTEAUNEUF-DU-PAPE

God's Plan

A CHATEAUNEUF-DU-PAPE WINE DINNER FEATURING DJ KAV PLAYING DRAKE & FRIENDS

COURSE ONE

PROVENÇAL TARTARE

Hand-diced Ahi Tuna, Capers, Cucumber, Chives, Citrus, Herbes de Provence, Crostini.

WINE PAIRING: Lavau, Tavel Rose, Rhone Valley, FRA

COURSE TWO

SEARED SCALLOPS

Cauliflower puree, Saffron Beurre Blanc

WINE PAIRING: Chateau Maucoil White Châteauneuf-du-Pape, Rhone Valley, FRA

COURSE THREE

HERB-CRUSTED RACK OF LAMB

Encrusted with a blend of fresh rosemary, thyme, and garlic, Duchess Potatoes, Haricot Verts, Demi

WINE PAIRING: Château Maucoil, Châteauneuf Du Pape, Rhone, FRA

COURSE 4

ASSORTMENT OF FINE CHEESES

WINE PAIRING: Château Maucoil, Châteauneuf Du Pape, L'Esprits de Maucoil, Rhone, FRA



MODERN STEAK
AN ALL-AMERICAN FINE DINE STEAKHOUSE

SAT, MAY 25TH | #STEAKWITHDRAKE | 6 TO 9PM
4 COURSES | 4 CNDP WINES | \$98 PLUS GRAT & GST