

Holiday Wine Dinner

BY GRIFFIN CHOPHOUSE OF LEXINGTON

\$100.00

FIRST COURSE

PROSECCO BIANCA VIGNA D.O.C.

Chicken liver mousse with bacon jam, pickled red onions and toast points

SECOND COURSE

PAPPAS, PINOT GRIS, WILLAMETTE VALLEY OREGON 2019

Roasted beet & fennel citrus salad with avocado, Boursin & toasted pecans

THIRD COURSE

THREE GATHER RED BLEND 2019

Duck confit timbale, diced roasted sweet potatoes, collard greens and a blueberry compote drizzel

FOURTH COURSE

CHATEAU HAUT COULON CABERNET 2014

Carpetbagger petite filet with garlic mashed potatoes, asparagus, béarnaise sauce and topped with a cornmeal battered fried oyster

FIFTH COURSE

THREE EVANGHELO, ZINFANDEL, CALIFORNIA 2015

Chocolate Pot de Crème with a honey mascarpone whipped cream

6PM WEDNESDAY, DECEMBER 15TH 2021

