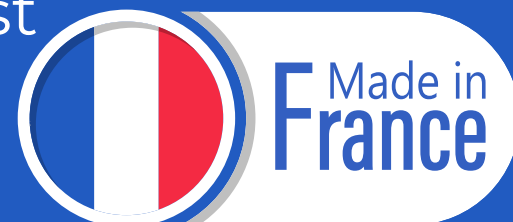




WINE PAIRING DINNER

Thursday, July 10th | 6:30 PM

\$120++ per guest



FIRST COURSE: LANGUEDOC

Marinated White Anchovies – Catalan Style – Citrus Sauce – Bell Pepper Piperade
Chateau Valmont Corbières Rosé 2024

SECOND COURSE: SOUTHWEST

Black Cod Filet – Smashed Cauliflower – Garlic Cream Brandade Sauce
Domaine Gayrard Mauzac 2022

THIRD COURSE: SAVOIE

French Alps Cheese Tartiflette – Pancetta – Broiled Russet Potatoes
Fabien Trosset Mondeuse Cru Arbin Hors Piste 2022

FOURTH COURSE: RHONE

Chicken Etouffee à la Provençal – Olives – Tomatoes – Rosemary
Domaine Rouge-Bleu Origine Old Vine Carignan 2023

FIFTH COURSE: LOIRE

Apple Tarte Tatin – Crème Fraiche – Calvados Caramel Sauce
Domaine Matignon Coteaux du Layon Clair de Lune 2022

cocody
— RESTAURANT & BAR



WINE PAIRING DINNER

Thursday, July 10th | 6:30 PM



LOIRE VALLEY

Regional Food

Apple tarte tatin

Regional Wine

Coteaux du Layon

sweet, balanced, aromatic

SAVOIE

Regional Food

Tartiflette

Regional Wine

Mondeuse Cru Arbin

fresh, vibrant, elegant

RHÔNE VALLEY

Regional Food

Chicken Etouffée à la Provençal

Regional Wine

Old Vine Carignan

fruity, bold, earthy

SOUTHWEST

Regional Food

Black cod fillet in Brandade Sauce

Regional Wine

Mauzac de Gaillac

floral, citrusy, balanced

LANGUEDOC

Regional Food

Marinated anchovies

Regional Wine

Corbières Rosé

floral, fruity, mineral

