

VIA'S IMPORTS PRESENTS
5 COURSE WINE PAIRING &
& 2 YEAR ANNIVERSARY DINNER
@ RACLETTES

WEDNESDAY, MARCH 21 @ 6:30 PM \$75 / PERSON

Premier

MONTMARTE TARTINE

Baguette toast, brie, honey, baked pears, raspberry compote

2017 LA VIDAUBANAISE ROSÉ LA PROVENCAL

Delicate scents of cherry blossoms and woodland strawberries; a dry, scented, savory rosé

Seconde

CROQUILLE ST JACQUES

Scallops, mushrooms, cream sauce

2015 DOMAINE JACQUES GIRARDIN BOURGOGNE PINOT NOIR

An enticing bouquet of red and black currants, cherries, and wild woodland berries. Pure fruit and berry flavors mingle with subtle touches of spice and Burgundian earth to satisfy the palate.

Troisième

PETIT CASSOULET

Duck confit, Andouille sausage, white beans

2012 CHATEAU ARMANDIERE "ANCESTRALE" CAHORS

Very enticing nose suggestive of violet and fresh fruit (strawberry, blackcurrant...). A rich, full Cahors with mouth-coating stuffing. Focused fruit expression. A charming, well-balanced, nicely-crafted Malbec.

Quatrième

RAGÔT D' AGNEAU ESCAOUTOUN

Braised lamb, root vegetables, gâteau de escaoutoun (polenta cakes with aged cheese)

2014 DOMAINE RASPAIL-AY GIGONDAS

A highly aromatic, richly fruity, and beautifully textured with an amplifying bouquet of black fruits, cherry, with hints of violet flowers, pepper, and spice. In the mouth, vibrant, elegantly structured, offering a delicious, textured mélange of Provençal fruits, herbs, leather and spice and irresistible fruit. A long, authoritative finish ensues.

Enfin

GÂTEAU MAISON

Yellow cake, mixed berry compote, crème

DOMAINE CAMILLE BRAUN CREMANT D'ALSACE SPARKLING ROSÉ

Beautiful pale pink hue. Lively and persistent mousse. Expressive nose of cherries, strawberries and red fruits. The palate is subtle and delicate with fine balance and a round, soft finish