

La Foie

CREEKSIDER~DINING

Presents



THE PRISONER
WINE COMPANY

Wine Dinner – Thursday, December 13th 2018 ~ 6:30pm
\$145 per person

First Course

House made Maine lobster ravioli, meyer lemon, lobster butter, chives

Wine Pairing - 2016 The Snitch, Chardonnay, Carneros

Second Course

Duck foie gras, deglet noor date balsamic reduction

Wine Pairing - 2016 Saldo, Zinfandel, Napa Valley

Third Course

Roasted Canadian quail, huckleberry reduction

Wine Pairing - 2014 Thorn Merlot, Napa Valley

Intermezzo

Fourth Course

Roasted New Zealand elk loin, portobello cognac demi glaze reduction

Wine Pairing – 2017 Prisoner, Red Blend, Napa Valley

Fifth Course

Pumpkin brown butter cake, orange cardamom ice cream, walnut caramel

Wine Pairing - 2012 Clarendelle Amberwine, Monbazillac, France

A Votre Santé

Consuming undercooked meat, poultry, seafood, or shellfish
may increase your risk of foodborne illness
As a courtesy to others, please turn off your cell phones
A gratuity of 20% will be added