

1833

KITCHEN & BAR

Romance Language Wine Dinner

Friday, February 23, 2024, hors d'oeuvres 6:00 p.m., dinner 6:30 p.m.
\$150 per guest including tax & gratuity, located at Aurora Inn Lakeside Room

Welcome Hors d'Oeuvres

manchego, pomegranate & balsamic molasses, focaccia crouton, gougères

Sparkling Rosé, Recaredo, "Intens Rosat," Brut Nature, Corpinnat, Penedès, 2018

Grassland Farms Chicken "En Croûte"

mushroom & chestnut duxelles, apricot beurre blanc, pickled radish

Viognier, Xavier Gérard, "Côte Châtillon," Condrieu, Rhone Valley, 2019

Herb Crusted Lamb Rack

thyme polenta, lamb bordelaise, oven cured tomato coulis

Nebbiolo, Ada Nada, "Valeirano," Barbaresco, Italy, 2019

Seared Rosenkrans Pork Belly

braised red cabbage, caramelized shallot pommes purée, rosemary browned butter

Châteauneuf-du-Pape, Bois de Boursan, Rhone Valley, France, 2020

Apple Tarte Tatin

chai ice cream, salted butterscotch, sugar cookie crumble

Sauternes, Château Chante L'Oiseau, Bordeaux, France, 2019

HOSTS FOR THE EVENING

Adam Walker – Rosenthal Wine Merchants

Shane Riley – Chef, 1833 Kitchen & Bar