



# méla nge



WINE DINNER

*Menu*

SEPTEMBER 19, 2023

## - WELCOME -

CHEESE & CHARCUTERIE TABLE | MICHAEL DAVID CHARDONNAY SPRITZ

## - FIRST COURSE -

WARM MUSHROOM SALAD | MICHAEL DAVID SAUVIGNON BLANC

BABY KALE | WILD MUSHROOM | PONZU & SESAME DRESSING

## - SECOND COURSE -

SWEET POTATO GNOCCHI | MICHAEL DAVID LUST ZINFANDEL

BRUSSELS LEAVES | FIVE SPICE DUCK CONFIT

## - MAIN COURSE -

NEW YORK STRIP | OUTER BOUND SYRAH

POTATO GRATIN | SAUTEED SPINACH | COGNAC SAUCE

## - DESSERT -

CHOCOLATE CREME BRULEE | INKBLOT CAB FRANC

\$100 PER PERSON

TAX AND GRATUITY INCLUDED

