

CHÂTEAU PAVIE WINE DINNER 8 MAY 2026

CANAPES

HOKKAIDO SCALLOP TARTLETTE
LUMP CRAB ÉCLAIR WITH IKURA

NV Nicolas Feuillatte 'Réserve Exclusive' Brut

FIRST COURSE

GRILLED BOSTON LOBSTER WITH GARLIC BUTTER
GRILLED LEMON

2019 Château Monbousquet Blanc

SECOND COURSE

PRIME BEEF TARTARE

Egg Yolk, Manchego Cheese, Grilled Sourdough

2018 Clos Lunelles

THIRD COURSE

PAN-SEARED FOIE GRAS

Granny Smith Apple and Dark Berry Chutney,
Toasted Brioche

2015 Arômes de Pavie

MAIN COURSE

SNAKE RIVER FARMS GRAIN FED, IDAHO, USA
TENDERLOIN

Caramelized Onion Purée, Baby Carrot, Beef Jus

2014 Château Pavie

SIDE DISH

Seasonal Vegetables
Steak Fries

CHEESE COURSE

CHAROLAIS & MIMOLETTE

Walnut Bread

2017 Château Monbousquet

◆ MOP 1,488 ◆

Per Person