French Wine Dinner

AMUSE BOUCHE

Gougères

Crême fraiche · mornay · caviar

Wine Pairing: *Laurent-Perrier La Cuvee Brut NV*

FIRST COURSE

Coquilles Saint-Jacques

Jumbo scallop · herb gratin

Wine Pairing: *Albert Bichot Bourgogne Aligote Blanc 2023*

SECOND COURSE

Chicken Liver Mousse

Panisse fries · sweet & sour pearl onión

Wine Pairing: *Laboure Roi Bourgogne Passe Tout Grains 2022*

THIRD COURSE

Tournedos Rossini

Prime 6 oz filet mignon · seared foie gras

Comtè creamed spinach · demi-glace

Wine Pairing: *Laboure-Roi Pinot Noir 2024*

FOURTH COURSE

Mille-Feuille

Puff pastry · crême pâtissière · strawberry compote

Wine Pairing. *Chateau Loupiac-Gaudiet 2022*

$120 per person

The DIME located on the 3rd floor of the **Renaissance Hotel,**
12 N 7th St, Allentown