
Red Clover Inn & Restaurant

“Bordeaux” Wine Dinner

January 11th, 2019

\$80.00 +tax & gratuity added

first course

Seafood Terrine

Petite salad, tomato tarragon concasse, blood orange reduction
Château Vircoulon, Sauvignon Blanc, Semillon, France 2016

second course

Rabbit Confit

Carrot puree, caramelized pears, parsnip chips
Château Manos, Cadillac, France 2015

third course

Chicken breast roulade

Mushroom, kale, mornay sauce
Rocheterrier, France 2015

fourth course

Lamb Bolognese

Porcini fettuccine, fine herbs, parmesan
Laberinto, Merlot, Cabernet Sauvignon, Maule Valley, Chile 2011

fifth course

Apple fritter and clothbound Cheddar

Quince puree
Château Laplagnotte, Bellevue, Saint-Emilion Grand Cru, France, 2016

Thank you for dining with us!

Chef de Cuisine Chef Mike Ryan & Sous Chef Tom Holland

The Red Clover Inn Staff

Menu is subject to change.