

RHONE RANGERS EXPERIENCE

Vintners' Luncheon
Saturday, March 22, 2025

HERITAGE PORK LOIN GRAND VENEUR
BLUEBERRY FERMENT, RED CURRANT GLACE

CINNAMON SPICED CONFIT OF DUCK
PARSNIP MOUSSE, DUCK FAT-CARROT GASTRIQUE

CHEF'S CHOICE
VEGETARIAN OPTION

POMMES DAUPHINOISE
YUKON GOLD, GRUYERE, GARLIC & THYME

HARCOT VERTS ALMONDINE
SHALLOT, BROWN BUTTER

ENDIVE, APPLE & ROUQFORT SALAD
CHICORY, CANDIED WALNUTS, CHAMPAGNE VINAIGRETTE

ROASTED FENNEL VICHYSOISE
SERVED HOT WITH CHIVE OIL

WARM LOCAL BAGUETTE
FINE HERB BUTTER

