

BISTRO *du Midi*

presents

FAMILLE HUGEL

WINE DINNER

October 17, 2017

*With Special Guests Jean-Frederic Hugel &
Brett Marcy from Importer Frederick Wildman
Hosted by Head Sommelier, Ray Osborne*

FIRST

Romesco soup, stuffed calamari, swiss chard, olive
2015 Gentil

SECOND

'Flammekeuche', pork belly, goat cheese
2014 Cuvee les Amours, Pinot Blanc

THIRD

Loup de mer, parsnip, crispy kale, pinot noir barigoule
2012 Pinot Noir

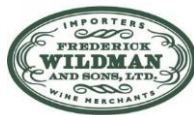
FOURTH

Pork loin, coco beans, quince jus, champagne mustard
2011 Grossi Laue Riesling

FIFTH

Cardamom cake, almond brittle, ginger cremeux, pear ice cream
2009 Gewurztraminer, Vendange Tardive

135 per guest



With our ongoing gratitude to Frederick Wildman & Sons