

FRENCH WINES OF NORTH BERKELEY

Wednesday, September 21st 7:30

\$125 Per Person

First Course

Basil Wrapped Shrimp with Apricot Chutney & Madras Curry Sauce

2020 Domaine Curot, Sancerre

Second Course

Grilled Salmon with Porcini Mushroom Risotto, Market Zucchini & Herb Salad

2018 Yves Boyer-Martenot, Puligny-Montrachet, Les Reuchaux

Third Course

Duck Confit with Beluga Lentils, Roasted Root Vegetables & Dried Cherry Sauce

2017 Domaine Delarche, Pernand-Vergelesses, Ile Des Vergelesses, 1er Cru

Fourth Course

Assorted French Cheese with Grilled Black Olive Bread

2018 Domaine De Gouye, Saint Joseph

315

RESTAURANT & WINE BAR

LOUIS MOSKOW | Chef/Owner

315 Old Santa Fe Trail | 505.986.9190 | 315SantaFe.com