

SAINT URBAN

THE CÔTE DE NUITS FROM NORTH TO SOUTH

October 14 2020

food & wine \$125pp

Apéritif

Our Favorite Cremant de Bourgogne

Thierry Richoux Crémant de Bourgogne NV

Seafood Course

Sea Scallop Crudo w/ Horseradish & Pear

An Aligoté and a White from the Hautes-Côtes

Domaine Castagnier Bourgogne Aligoté 2015

Domaine Léchenaut Hautes-Côtes de Nuits Chardonnay 2015

Bird Course

Guinea Hen Ravioli w/ Porcini & Mimolette

The Northern end: Marsannay & Fixin

Domaine Collotte Marsannay Le Clos de Jeu 2015 *from Magnum*

Pierre Damoy Fixin Magottes 2015

Meat Course

Braised Beef Short Ribs “Façon Bourguignon” w/ Sweet Onions

The Heart of the Côte

Jean Chauvenet Gevrey-Chambertin 2015

Georges Lignier Morey-Saint-Denis 2015

Pierre Damoy Chambolle-Musigny 2015

Benjamin Leroux Vosne-Romanée 2015

Cheese Course

Selection of 10 Cheeses

The Southern End

Domaine de la Vougeraie Vougeot Le Clos du Prieuré Monopole

David Duband Nuits-Saint-Georges 2015

Didier Fornerol Côtes de Nuits-Villages 2015

SAINT URBAN

VINTAGE, TERROIR & PRODUCER: THE THREE BURGUNDY SIGNATURES

October 21 2020

food & wine \$240pp

Apéritif

Our Favorite Cremant de Bourgogne

Thierry Richoux Crémant de Bourgogne NV

Seafood Course

Lobster "Royale" w/ Sunchokes & Almonds

Rare Whites from the Côte de Nuits

Charles Audoin Marsannay Cuvée Charlie 2017

Georges Lignier Morey-Saint-Denis 2014

Lucien Le Moine Nuits-St.-Georges Les Terres Blanches 2013

Bird Course

Grilled Quail "Roots & Fruits"

Producer Via Village Vosne 2015

Jean-Luc et Eric Burguet Vosne-Romanée 2015

Camille Giroud Vosne-Romanée 2015

Benjamin Leroux Vosne-Romanée 2015

Bruno Clavellier Vosne-Romanée 2015

Meat Course

Rack of Veal Celery Root & Black Truffle

Vintage Via Nuits-St.-Georges 1er Cru

de Montille Nuits-St.-Georges 1er Cru Aux Thorey 2015

David Duband Nuits-St.-Georges 1er Cru Aux Thorey 2017

Domaine de la Vougeraie Nuits-St.-Georges 1er Cru Aux Thorey 2012

Sylvain Cathaiard Nuits-St.-Georges 1er Cru Aux Thorey 2011

Cheese Course

Selection of 10 Cheeses

Terroir Via Faiveley's 2011 Grands Crus

Domaine Faiveley Clos Vougeot Grand Cru 2011

Domaine Faiveley Échezeaux Grand Cru 2011

Domaine Faiveley Latricières-Chambertin Grand Cru 2011



CÔTES DE NUITS: BIG BOTTLE BURGUNDY BLOWOUT

October 28 2020

food & wine \$290pp

Apéritif

Our Favorite Cremant de Bourgogne

Thierry Richoux Crémant de Bourgogne NV

Seafood Course

Fondue of Sea Urchin & Crab w/ Potato Purée & Chives

Legendary “Pinot Gouges”

Domaine Henri Gouges Nuits-St.-Georges 1er Cru Blanc *les Perrieres Monopole*

Bird Course

Roast Pigeon w/ Chestnuts & Figs

Another Monopole

Domaine l’Arlot Nuits-St.-Georges 1er Cru *Clos des Forêts St. Georges 2009 Monopole, from 3 liter*

Meat Course

Dry-Aged “Côte de Boeuf Rossini” w/ Foie Gras & Truffle

Who Wore it Better?

Domaine Faiveley Nuits St. Georges 1er Cru *Clos de la Marechale 1988 Monopole, from 3 liter*

Jacques-Frédéric Mugnier Nuits St. Georges 1er Cru *clos Marechale 2013 Monopole, from magnum*

Cheese Course

Selection of 10 Cheeses

Who Wore it Better?

Louis Jadot Nuits-St.-Georges 1er Cru *Les Vaucrains 2006 from 3 liter*

Jean Chauvenet Nuits-St.-Georges 1er Cru *Les Vaucrains 2011 from magnum*