



DOMAINE VORDY-MAYRANNES DINNER

JUNE 15, 2016

COURSE I

AHI TUNA TARTARE

avocado | pear | shallot | arugula greens | verjus blanc
tarragon oil | sweet potato chips

2015 MINERVOIS BLANC "LES PÉGOUNELS"

80% GRENACHE BLANC 20% ROUSSANNE

COURSE II

QUESADILLA DE PATO

duck rillettes | onion, tomato, & poblano confit
sage pistou | raspberry chipotle sweet & sour

2014 MINERVOIS ROUGE "MES VIEUX CARIGNANS"

80% CARIGNAN 10% SYRAH 10% GRENACHE

COURSE III

ROASTED LEG OF LAMB

garlic | provincial herbs | black olive tapenade
southern style summer beans & chanterelles | roasting pan potatoes

2011 MINERVOIS "CUVÉE ALICE"

33% MOURVÈDRE 33% GRENACHE 33% SYRAH

2012 MINERVOIS "CUVÉE RENÉ"

50% MOURVÈDRE 50% GRENACHE

DESSERT COURSE

GRILLED PEACHES

honey | ricotta | toasted pecan | mint

2014 LANGUEDOC MUSCAT

100% MUSCAT BLANC À PETITS GRAINS