ALBERT BICHOT

DEPUIS 1831

Wine Dinner

Hosted by Matunuck Oyster Bar

Thursday January 30th 6:30 PM

$100 Per person
Tax and Tip Exclusive

Amuse Bouche
Chef's Choice

First Course
Almond Crusted Local Scallops
Uni-Passion Fruit Beurre Blanc &
Roasted Okinawa Sweet Potatoes
Chablis 1er cru 'Vaillons' 2017

Second Course
Black Winter Truffle & Poached Lobster Risotto
Caramelized Salsify & Baby Spinach
Puligny Montrachet 2016

Third Course
Szechuan Peppercorn Rubbed Carolina Quail
Persimmon Chutney & Kabocha Squash
Fixin 2016

Fourth Course
Grilled Filet Mignon &
Seared Hudson Valley Foie Gras
Mission Fig Demi &
Moonstone Mushroom Bread Pudding
Pommard 1er cru 'Les Rugiens' 2015

Fifth Course
Ginger-Apple Galette
Dried Maine Blueberries &
Mandarin Orange Creme Anglaise
Cremant de Bourgogne Rose

RESERVATION DEPOSIT REQUIRED
$20 deposit can be made in the
online store on our website:
WWW.RHODYOYSTERS.COM

MatuNuck
OYSTER BAR