

# BRICK FARM

TAVERN

## TERROIR TOUR - FRANCE

JANUARY 9TH, 2019

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### 1ST COURSE

#### SALT COD BRANDADE

POTATO SOUP, CLAMS, GRILLED SOURDOUGH, RONNY BROOK FARM BUTTER

--*GRENACHE BLANC/MACABEU BLEND, DOMAINE LE ROC DES ANGES, "L'EFFET PAPILLON BLANC",  
CÔTES DE ROUSSILLON, 2017*

### 2ND COURSE

#### GRILLED MONKFISH

FENNEL AND CITRUS SALAD, DRIED CHERRY, WHITE ALMOND PURÉE

--*CABERNET FRANC, DOMAINE FABRICE GASNIER, "LES GRAVES",  
CHINON, LOIRE, 2017*

### 3RD COURSE

#### DUCK CASSOULET

RED STAR EGG, ANDOUILLE SAUSAGE, NORTHERN BEANS

---*CABERNET SAUVIGNON/MERLOT/PETIT VERDOT BLEND, CHÂTEAU SIPIAN,  
MÉDOC, BORDEAUX, 2015*

### 4TH COURSE

#### ALMOND DACQUOISE

MEYER LEMON SORBET, VANILLA BEAN MERINGUE, HONEY BULLION, CRÈME FRAÎCHE

--*SAUVIGNON BLANC/SÉMILLION/MUSCADELLE BLEND, CHÂTEAU LES MINGETS,  
SAUTERNES, BORDEAUX, 2014*

CHEF MAX HOSEY