

LOUIS JADOT WINE DINNER

GUEST SPEAKER THIBAUT MARQUIS,
BRAND AMBASSADOR

Thursday, November 20th 2025

7PM

FIRST COURSE

FOIE GRAS TERRINE

beaujolais blanc gelée, brioche

Beaujolais, Louis Jadot *Château des Jacques* 2024

SECOND COURSE

ESCARGOT EN CROUTE

chanterelles, parsley butter, shallots, puff pastry

Bouzeron, Louis Jadot *Domaine Gagey* 2023, Côte Chalonnaise

THIRD COURSE

COQ AU VIN

guinea hen, bacon, onion, pomme puree, red wine

Gevrey Chambertin, Louis Jadot 2021, Côte de Nuits

FOURTH COURSE

POIRES BELLE DIJONNAISE

red wine poached pear, vin chard épicié, pâte sablée

Beaune, Louis Jadot *Savigny-lès-Beaune* 2019, Côte de Beaune

98 PER PERSON

(EXCLUDES TAX & GRATUITY)