



# "TOUR DE FRANCE"

**CHEF** *Josh Stoneking*

**&**

**SOMMELIER** *Adam Vandoski*

## FIRST COURSE

TRUFFLE-PARMESAN POPCORN

**DOMAINE CAMILLE BRAUN CREMANT  
D'ALSACE** *Alsace, France*

## SECOND COURSE

CHARCUTERIE & CHEESES

**EMILE BEYER DRY RIESLING**  
*Alsace, France*

## THIRD COURSE

PISTACHIO CRUSTED GOAT CHEESE  
W/APPLE CHUTNEY, BREAD AND BEETS

**LES CHAMPS CLOS SANCERRE**  
*Loire Valley, France*

## FOURTH COURSE

COQUILLE ST. JACQUE

**CHAMPALOU VOUVRAY**  
*Loire Valley, France*

## FIFTH COURSE

POTTED RILLETTE W/RHUBARB JAM

**JEAN FOILLARD MORGON CRU  
BEAUJOLAIS** *Burgundy, France*

## SIXTH COURSE

CASSOULET W/PORK BELLY CONFIT

**CHATEAU SAINTE EULALIE "PLASIR"**  
*Languedoc, France*

## SEVENTH COURSE

BEEF BURGUNDY W/DUCHESS POTATO

**CHATEAU LARONDE DESORMES BORDEAUX  
SUPERIER** *Bordeaux, France*

## DESSERT

DECONSTRUCTED CRÈME BRÛLÉE  
W/BLACKBERRY COULIS

**A.E. DOR PINEAU DES CHARENTES  
BLANC** *Cognac, France*

FOR MORE INFORMATION OR TO SCHEDULE YOUR FUTURE EVENT EMAIL: [ADAM@VINESOCIETYINDY.COM](mailto:ADAM@VINESOCIETYINDY.COM)