



Chef Lou Rook Presents:
Côte d'Or, Maconnais, Beaujolais and Chablis
Wednesday, 10 June 2026 at 6:30

Appetizer

Northeast Oysters Four Ways:
Classic Mignonette
American Sturgeon Caviar and Lemon
Cucumber and Dill
Miso Ginger
Chablis 1^{er} Cru, Montmains, Thierry Mothe 2023

1st Course

Roasted King Salmon on Gruyere Risotto with Hog Belly Confit
Pouilly-Fuissé Vieilles Vignes, Domaine Daniel Pollier 2022 Macon
Morgon, Cuvée Vieilles Vignes, Domaine de la Béche 2024 Beaujolais Cru

2nd Course

Roasted Quail Stuffed with Wild Rice, Toasted Barley and Foie Gras Black Currant Pan Sauce
Bourgogne Hautes Côte de Nuits, Les Renardes,
Domaine Thevenot Le Brun & Fils 2024 Côte d'Or

3rd Course

Roasted Veal Loin Blanquette de Veau Style with Celery Root Smashed Potato
Beaune 1^{er} Cru, Montée Rouge, Philippe le Hardi 2021 Côte d'Or

Dessert Course

Vanilla Bean Crème Brûlée with Fresh Local Berries
Crémant de Bourgogne, Blanc de Noirs Extra Brut, Frédéric Magnien, Côte d'Or

Lou Rook III, Executive Chef
Glenn Bardgett, Wine Director, CS, CSW

The cost for this memorable evening is \$195 per person
Please call our hostess at 636-532-7684

Tax and Gratuity are not included
16806 Chesterfield Airport Road