

# { B O U C H O N }

**Celebrate summer with an exclusive five-course tasting menu with Cade Winery. On September 7th enjoy seasonal delicacies and iconic wines with Cade's Danielle Cyrot.**



**\$195 per person**

WITH

CHEF DE CUISINE  
Ross Melling



HEAD SOMMELIER  
Sean Dawson



## M E N U

### **Champagne and Gougères**

*Moët Brut Imperial*

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### **Fruits de Mer**

Maine lobster, East & West Coast oysters,  
mussels, clams & Gulf shrimp

*2016 Plumpjack Reserve Chardonnay, Napa Valley*

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### **Salade de Tomates**

heirloom tomato salad with

English cucumber, Andante Dairy's Cavatina,  
pickled jingle bell peppers & basil vinaigrette

*2016 Cade Sauvignon Blanc, Napa Valley*

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### **Joue de Boeuf Bourguignon**

red wine braised beef cheeks, potato purée,  
pearl onions, button mushrooms & bacon lardons

*2014 Cade Estate Cabernet Sauvignon, Howell Mt.*

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### **Comté Grand Cru**

36 month aged Comté with black currant  
membrillo, toasted Pearson Farm pecans

& Bouchon Bakery crackers

*2008 Cade Estate Cabernet Sauvignon, Howell Mt.*

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### **Mocha Joconde**

K+M chocolate ganache,  
almond & coffee sponge gâteau

## RESERVATIONS

707.944.8037 or [jlove@bouchonbistro.com](mailto:jlove@bouchonbistro.com)