

## **Burgundy Wine Tasting Dinner**

**Wednesday, April 29**

**6pm – Reception; 6:30pm – Dinner**

**Reservations 213 239 6500**

*Discover the wine and cuisine of the world-famous Burgundy region in France. This special evening will include a five-course dinner with wine pairings presented by Cafe Pinot Executive Chef Kevin Meehan and General Manager and wine expert Brian Cousins.*

### ***Amuse Bouche***

### ***Duo of the Sea***

Octopus carpaccio with citrus essence and tuna tartar with avocado and shiso leaf

*Domaine de Denante, St. Veran, 2007*

### ***Organic Arborio Risotto***

with spring pea

*Jean-Noël Gagnard Chassagne-Montrachet 'Les Chaumes' Villages, 2004*

### ***Limoncello Sorbet***

### ***Atlantic Salmon Sous-Vide***

Wild onions, smoked pommes mousseline

*Saint Romain, Sous le Chateau, Pere & Fils, 2005*

### ***Pinot Noir Braised Short Rib***

Broccolini, soft garlic

*Jean-Claude Boisset, "Les Charmes," Chambolle Musigny, 2004*

\$89 per person all inclusive

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*Includes food, wine, tax and gratuity*



700 West Fifth Street, Downtown LA

Part of Chef Joachim Splichal's Patina Restaurant Group

[www.patinagroup.com](http://www.patinagroup.com)