

CÔTES DU RHÔNE

WINE DINNER

THURSDAY, OCTOBER 20TH @ 6PM

VICHYSOISE SOUP

potato purée, leeks + cream, chicken stock, chive oil
Domaine de la Solitude, Côtes du Rhône Blanc

TARTINE SAVOYARDE

dijon crème fraîche, lardon, stewed tomato, chervil,
seared toast, reblochon cheese
Domaine de la Solitude, Côtes du Rhône Rouge

PAN FRIED TROUT

fried in butter + parsley, braised cabbage, smoked
sausage
La Solitude, Gigondas Bellecoste

LAMB IN HAY

lamb shoulder roasted in hay, buckwheat spatzle,
herbs de provence tomato, demi
Domaine de la Solitude, Châteauneuf-du-Pape

PEAR + NECTARINE TART

chantily cream, almond brittle, raspberry purée
Dopp & Irion Cremant Sparkling Rosé

\$99 PER PERSON

PLUS TAX + GRATUITY

BOOKING RESERVATIONS NOW AT PAIRINGS BISTRO



410-569-5006



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