

db bistro & oyster bar
BY CHEF DANIEL BOULUD

Vincent Girardin
Wine Dinner



Tuesday, June 27th, 2017

Alaskan King Crab
Seaweed, Cucumber, Rye Crisps
Saint-Aubin 1er Cru "Les Murgers des Dents de Chien" 2012



Beet Cured Hamachi
Citrus, Horseradish & Dill
Meursault "Les Narvaux" 2013



Roasted Boston Lobster
Pommes Purée, Leek Fondue, Lobster "Bordelaise"
Chassagne-Montrachet 1er Cru "La Romanée" 2010



Slow Cooked Duck Breast
Wild Mushroom Civet, Charred Leeks
Volnay "Les Vieilles Vignes" 2013
Pommard "Les Vieilles Vignes" 2013



Forêt Noire
Dark chocolate Cremeux, Kirsch Ice Cream.

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