



***TUSCARORA MILL***  
***Presents***  
***A FRENCH WINE DINNER***  
***7:00PM SEPTEMBER 27, 2023***  
***\$135/GUEST ALL INCLUSIVE***

***DOMAINE PELLE ROSE- LOIRE VALLEY***

***PAN SERED SEA SCALLOPS***

*Pea Puree, Hazelnut Brown Butter,  
Crispy Parsnips*

***DOMAINE DU PAS DE L'ESCALETTE BLANC- LANGUEDOC***

***MUSHROOM & FRENCH ONION RISOTTO CAKE***

*Saffron-smoked Bacon Aioli*

***BERNARD RION BOURGOGNE- BURGUNDY***

***CHICKEN CORDON BLEU***

*Chicken Breast stuffed with Ham, Mushroom, & Swiss Cheese,  
with a Creamy White Wine, French Bean Salad*

***LE BARRY BORDEAUX SUPÉRIOR- BORDEAUX***

***ROASTED DUCK BREAST***

*Cherry Gastrique, Sweet Potato Puree,  
and Braised Leeks*

***ERIC BORDELET POIRE AUTHENTIC- NORMANDY***

***WHITE WINE POACHED PEARS***

*Almond-Frangipan Crust*