

THE BOTTLE

FRENCH INFLUENCED FINE DINING

PRESENTS

Tribute to Alice Waters & Chez Panisse

PAIRED WITH FRENCH WINES IMPORTED BY STORK WINE COMPANY

TUESDAY		OCT 22		6PM		\$135
WEDNESDAY		OCT 23		6PM		\$135
THURSDAY		OCT 24		6PM		\$135

Chef Andy F. Howery

Lara Isbell

MARINATED GOAT CHEESE

Olives, Whole Roasted Garlic, Toast Points

2021 Noah River Chardonnay, Cali Points

PATE "DUCK POMS BACON"

Whole Grain Mustard, Pickled Vegetables, Croutons

2022 Stolpman 'Love You Bunches' Rose, Ballard Canyon

GRILLED SALMON

Grilled Artichoke Heart, White Bean Cassolet

2021 Time Place Pinot Noir, Santa Barbara

DUCK CONFIT

Skillet Cornbread, Wild Mushroom Ragout with Tomatoes

NY SolRoom Red Blend, California

BRAISED LAMB SHANK DAUBE

Red Wine Demi, Roasted Vegetables

2021 Noah River Cabernet Sauvignon, California

PEAR TARTE TARTIN

NV Scharffenberger Cellars Brut

256.704.5555 www.thebottledowntown.com

Presented by International Wines & Craft Beer and Liquor Express & Craft Beer Store

A 20% Gratuity Will Be Added To All Parties

NO SUBSTITUTIONS PLEASE

PRICED PER PERSON, SHARING IS PROHIBITED