


THE BOTTLE

FRENCH INFLUENCED FINE DINING

PRESENTS

2024 FALL GULF SEAFOOD DINNER

PAIRED WITH FRENCH WINES IMPORTED BY STORK WINE COMPANY



TUESDAY		SEP 24		6PM		\$135
WEDNESDAY		SEP 25		6PM		\$135
THURSDAY		SEP 26		6PM		\$135

Chef Andy F. Howery

Lara Isbell

SMOKED YELLOW FIN TUNA RILETTE

Pickled Summer Vegetables, Toast Points

2023 Domaine Braziller 'Madeline' Blanc

CARIBBEAN CONCH FRITTER

Sriracha Honey, Field Pea Caviar

2023 Vigemons D'Esteargues Cotes du Rhone Blanc

ROYAL RED GULF SHRIMP JAMBALAYA

"Stop" Andouille Sausage, Cajun Tasso Ham, Dirty White

Rice

2023 Clos Rousely Temps Danse Rose

BLACKENED REDFISH

Smoked Cheddar Stone Ground Grits, Cajun Aioli, Green Beans

2022 Les Croisille Cahors le Croizillon Malbec

BAKED FLOUNDER & BAY SCALLOP

Vidalia Onion Bacon Jam, Falls Mill Cheese Grits

2022 Vigernons D'Estezargues Caramboille Rouge

KEY LIME PIE

Cheesecake Mousse, Tangerine Foam

NV Domaine Braziller VDF 'Trad' 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