

—» **LENTO SERIOUSLY NATURAL WINE**
DINNER »—

AMI “Bulles” Extra Brut Sparkling Aligote N/V

*Heirloom Potato and Apple Tart, Crème
fraiche, Frizzled Leeks*

Clos Lentiscus Perill Blanc 2017

*Bolton Baby Kale Salad, Salt-Roasted Pear,
Toasted Hazelnut, Tarragon-Sherry
Vinaigrette, Sheep’s Milk Cheese*

Sebastien Riffault Sancerre “Akmenine” 2016

*Toulouse Style Rabbit Sausage, Braised
Cabbage, Mustard Jus*

Athenais Beaujolais 2017

*Whole Roasted Deboned Duck, Stuffed with
Figs and Truffles, Glazed in Lavender Honey*

Christian Tschida “Himmel Auf Erden Rot” 2017 MAG

*Roasted Heirloom Carrot, Braised Local Pork,
Carrot Top Gremolata*

Dessert

Black Forest Pavlova

