

Château Pichon Longueville Baron Wine Dinner

Monday, 25 May 2026

Welcome drink at 7:00pm and follow by dinner
\$1,688 per Member | \$1,738 per Member's Guest

Amuse Bouche

Escargot Burgundy

garlic, herbs

Brie on Toast

grape, fig jam

Lion de Suduiraut Blanc Sec 2023

First Course

Pan Seared Scallops

crispy kale, dill, lemon cream sauce

Château Suduiraut Vieilles Vignes Blanc 2022

Second Course

Charcuterie Platter

Viande des Grisons, Paris ham, comté, stilton blue, fig toast

Les Griffons de Pichon Baron 2020

Third Course

Duck Leg Parmentier

parsley, parmesan cheese, mashed potatoes

Château Pichon Baron 2006

Main Course

Charred Grilled Sirloin

broccolini, potatoes fondant, café de Paris butter sauce

Château Pichon Baron 2016

Dessert Platter

Triple Chocolate Cake

cookies ice cream, raspberry coulis

Quinta do Noval Colheita Tawny Port 2003

Coffee or Tea

RESTAURANT