



SOFITEL
WINE
DAYS



U R B A N B I S T R O

FIRST COURSE

SALMON GRAVLAX

celery root rémoulade, spianata flat bread,
lemon oil

WINE PAIRING

Charles & Charles Art den Hoed, Riesling,
Yakima, Washington

SECOND COURSE

BOUDIN BLANC SAUSAGE

truffle pommes mousseline, apple compote

WINE PAIRING

Louis Jadot, Chardonnay, Bourgogne, France

THIRD COURSE

BRAISED SHORT RIB

polenta gratin, roasted vine ripe tomato,
Bordelaise sauce

WINE PAIRING

Joel Gott 815 Cabernet Sauvignon, California

FOURTH COURSE

BOURBON VANILLA CRÈME BRÛLÉE

citrus Madeleines

WINE PAIRING

Villa Nozzole Chianti Classico DOCG, Tuscany, Italy

Select One:

Two Course Dinner / **\$35** per person
\$55 with wine pairing

or

Four Course Dinner / **\$55** per person
\$95 with wine pairing

(Tax and gratuity not included)

ALL WINES ARE AVAILABLE BY THE GLASS

Share your **#sofitelwinedays** experience
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