

THE Fortnightly OF Chicago

FOSTERING THE JOYOUS SPIRIT OF INQUIRY SINCE 1873

Fine Wines Dinner: Summer Through the Vineyards of France

First Course
Seared Foie Gras, Pistachio Pain Perdu, Fig
2023 Domaine de la Racauderie, Vouvray Sec

Second Course
Roasted Trout
Caramelized Sauerkraut, Apple and Riesling Buerre Blanc
2021 Domaine Specht, Alsace Riesling

Third Course
Le Filet de Boeuf en Croûte
Truffle Cognac Demi Glace
2019 Château Maison Noble Saint Martin, Bordeaux Supérieur

Fourth Course
Le Plateau de Fromages
2024 Domaine Laurent Chardigny, Bourgogne Pinot Noir
2023 Henri Dufreres, Bourgogne Blanc

Dessert
Paris-Brest Chocolate Noisettes
Domaine du Mas Blanc, Banyuls Hors d'Âge Le Colloque NV

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120 East Bellevue Place
November 6, 2026

**The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.*
**While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.*