



# BIZOU

AMERICAN BRASSERIE

## TASTING MENU

### STARTERS

Tomato Tart on Thyme Crust

or

Boston Style Crab Cake

Pairing: Stoneburn Sauvignon Blanc 2017 Marlborough New Zealand

*Note: Crisp fruity with firm acidity to help cut the creamy texture from the crab and crust*



### ENTREES

Lamb Chops

or

Pan Fried Salmon

Pairing: Spier Pinotage 2016 Stellenbosch South Africa

*Note: Fruity elegant wine not too abrasive light tannin to complement the lamb chops and smoky note to accompany the Salmon lemon butter*



### DESSERTS

Chocolate Lava Cake

or

Classic Alaskan Key

Pairing: Sparkling Salted Caramel Cocktail

*Note: Acidity to balance the the meringue and salted caramel to add complexity and contrast to the rich chocolate*

\$398 for dinner per person | Add \$168 for wine pairing

plus 10% service charge