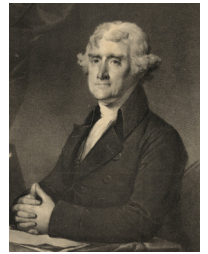




Thomas Jefferson's Travels in Wine Country

WINE DINNER – MAY 22 & 23, 2024

After concluding urgent Secretary of State duties in Paris, Thomas Jefferson took a personal holiday in France and Italy's most celebrated wine regions. The courses of this dinner will follow the path of his trip in the spring of 1787.



"The face of the country is in the large hills, not too steep for the plough, somewhat resembling the Elk Hill and Beaverdam Hills in Virginia."

— March 3, 1787

FIRST COURSE CHAMPAGNE

Rillettes de Lapine

Rabbit Rillettes

Baguette, Wild Mushrooms, Charred Asparagus, Apple Cider

M/V Veuve Clicquot, Ponsardin

"At Meursault, only white wines are made, because there is too much stone for the red. On such slight circumstances depends the condition of man!"

— March 8, 1787

SECOND COURSE BURGUNDY

Oeufs en Meurette

Poached Eggs in Red Wine Sauce

Foie Gras, Smoked Bacon, Roasted Leek, Burgundy Jus

2021 Bouchard
Pere & Fils Meursault

"The first nightingale I have heard this year is to-day. There is a red wine of Nebiule (Nebbiolo) made in this neighborhood which is very singular. It is about as sweet as the silky Madeira, as astringent on the palate as Bordeaux, and as brisk as Champagne. It is a pleasing wine."

— April 18, 1787

THIRD COURSE PIEDMONT

Agnolotti del Plin

Italian Pasta Stuffed with Braised Meat

Braised Veal Shank, Spinach, Parmigiano-Reggiano

2018 Viberti Barolo Buon Padre

"Its plain opens till it becomes common with that of the Rhone, so that from Orgon to Avignon is entirely a plain of rich dark loam, which is in willows, mulberries, vines, corn and pasture."

— May 8, 1787

FOURTH COURSE SOUTHERN RHONE VALLEY

Pheasant, Caramelized Onion & Chèvre Tart

Mulberry Gastrique

2018 La Nerthe Les Cassagnes
Côtes-du-Rhône Villages

"The cantons in which the most celebrated wines of Bordeaux are made are Medoc down the river, Grave adjoining the city and the parishes next above; all on the same side of the river."

— May 24, 1787

FIFTH COURSE BORDEAUX

Entrecôte Marchand de Vin

Boneless Beef Steak with Classic French Wine Sauce

Tarragon-Carrot Purée, Bone Marrow & Preserved Lemon Butter, Pomme Frites

2018 Château Deyrem
Valentin, Margaux

"There is good wine made on these hills, it is a great article of exportation from Anjou and Touraine."

— June 6, 1787

SIXTH COURSE LOIRE VALLEY

Fiadone Corse

Corsican Cheesecake

Clementine Coulis, Crème Fraîche

2019 Domaine des Baumard
Quarts de Chaume



\$115 PER PERSON | RESERVATIONS ACCEPTED BETWEEN 5 & 9 PM

115 West Colfax Avenue, South Bend, IN 46601 | 574.288.1155 | LaSalleGrill.com

