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Rhône Wine Tasting Dinner Menu

Jeudi 17 Septembre 2026
Starting at 6pm at the Wine Bar

Passed Amuse Bouche

Comté cheese alumettes
[Château Moncontour, Crémant de la Loire](#)

MENU

First Course

Salade d'asperge, sauce truffe

Walnut and asparagus salad with black truffle dressing
[2024 CÔTES DU RHONE, Samorens Blanc, Ferraton Père & Fils](#)

Second Course

Ravioles du Dauphiné

Ravioles, green peas, lardons & Comté cheese
[2019 ERMITAGE BLANC, Le Reverdy, Ferraton Père & Fils](#)

Third Course

Filet de Flétan poêlé

Sauteed Halibut, chestnut purée, white wine sauce
[2020 CROZE HERMITAGE ROUGE, La Matinière, Ferraton Père & Fils](#)

Main Course

Filet de Venaïson

Venison medallion, potato Crique Arléchoise & fresh salad
[2020 ERMITAGE, Le Méal, Ferraton Père & Fils](#)

Dessert

Brioche faite maison

Infused orange flower Brioche, dried apricots, and Chantilly cream
[2019 JURANCON, Symphonie de Novembre, Cahaupé](#)

\$150.00 All Inclusive

Javier Rincon, Chef de Cuisine

Receive 10% discount if you order the Ferraton Wines at
[The Wide Word of Wines store in DC](#)

[Reserve and book your seat here](#)

When placing your order, please inform your server of ANY Food Allergies
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Especially if you have certain medical conditions