

The PINES TAVERN

invites you to a

Terlato Cru Selections Wine Tasting with Thibaut Marquis

(4 - 3oz. pours plus tapas)

Thursday, October 12th at **6:30 PM**

\$39 per person

(excluding tax & tip)

Menu

'Zwiebelkuchen' Style Flatbread of Double Smoked Bacon, Caramelized Onions, Caraway Seed and Gruyere Cheese. Finished with Micro Greens.

Kracher Pinot Gris, Bergenland, Austria, '15

Traditional Alsatian Salad of Organic Butter Lettuce Topped with Julienned Gruyere Cheese, Black Forest Ham, Hard Boiled Egg, and White Onion Tossed with Garden Grown Parsley and Dijon Vinaigrette.

Schieferkopf Riesling, Baden, Germany, '14

Herbs de Provence Seasoned and Seared Salmon Served on a Micro Salad of Farro, Arugula, Pine Nuts, and Plumped Red Currants. Mustard Cream.

Francois Labet Pinot Noir, Corsica, '15

Stuffed Rabbit with Wild Mushroom Duxelle, Baby Kale, Fresh Thyme, and Fennel. Served on Mashed Cauliflower and Butternut Squash. Finished with a Herb Roasted Red Pepper Sauce.

Mischief & Mayhem Bourgogne Rouge, Burgundy France, '13

Terlato's CRU Selections includes some of the world's most renowned and respected Burgundian Domaines along with a small handful of winemaking families crafting artisanal wines in some of the most highly esteemed and sought-after wine growing regions of the world.

Thibaut Marquis is the East Coast Regional Manager of Terlato's CRU Selections and a certified sommelier and Master of Wine candidate through the WSET. Wine has been his chosen pursuit since childhood, and after nearly a decade of working with brands large and small, he's gained invaluable industry insight and expertise. Originally from the scenic wine country of Loire Valley, France, Mr. Marquis has now found home with his wife at the thriving wine metropolis of New York City.