

**Join us Thursday, April 27th as Mateo Provençal hosts
Alsatian wine maker Christian Beyer for our
5th Annual Emile Beyer Dinner.**

This is a limited engagement, reservations are required.

\$75 per guest for Food, tax & gratuity *not* included

\$45 per guest for pre-selected wine pairing

alsatian charcuterie

artisan cured meats, sausage, sauerkraut

~emile beyer, riesling, grand cru

foie gras torchon

kumquat marmalade, rosemary, thyme, dijon, capers, cornichons

~emile beyer, pinot gris, cuvée tradition

duck breast

pan roasted duck breast, duck confit spaetzle, wild mushroom demi glaze

~emile beyer, pinot noir, lieu dit "sundel"

wine poached pear

vanilla gelato

~emile beyer, gewürztraminer, "hosterllerie"