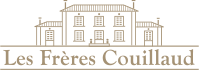
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*Restaurant Basque is excited to present the wines of the Western Loire Valley. Here Muscadet is Queen, her vineyards set against the wet and cold Atlantic Coast. Her dry lean wines crave seafood, and on April 18th Chef Andrew Donovan will present a classic five course tasting menu to pair with three Muscadet de Sévre et Maine sur lie, with vintages ranging from 2014 to 2020. We will be joined by Amélie Dugué-Couillaud, who will be coming all the way from France to present the wines from her family’s winery Les Frères Couillaud. Amélie who has a specialty in international business, has been instrumental in developing new markets for the estate. She was awarded the Regional Trophy of the Women of the Economy in Business Performance.*

COURSE ONE

**LIGHTLY POACHED WEST COAST OYSTERS**  
*White Sturgeon Caviar, Lemon, Horseradish, Chive, Soda Cracker Crumble*  
***Château de la Ragotière, Les Vielles Vignes,   
Muscadet de Sévre et Maine sur lie, Loire Valley, France, 2020***  
  
COURSE TWO  
**CHILLED FLORIDA STONE CRAB CLAWS**  
*Fava Bean Shoots, Creamy Lemon Vinaigrette, Pickled Ramps*  
***Château de la Ragotière, Cuveé Amélie,   
Muscadet de Sévre et Maine sur lie, Loire Valley, France, 2015***  
  
COURSE THREE  
**SEAFOOD POT AU FEU**  
*Charred Monkfish, Scallop, Razor Clams, Langoustine, Wild Fennel Cream, Sourdough*  
***Château de la Ragotière, Vallet,   
Muscadet de Sévre et Maine sur lie, Loire Valley, France, 2014***  
  
COURSE FOUR  
**MAGRET DUCK BREAST**  
*White Asparagus, Cherry Risotto Stuffed Morels, Pecorino Mornay, Blood Orange Reduction*  
***Bernier, Récolte, Pinot Noir, Val de Loire, Loire Valley France, 2018***  
  
DESSERT  
**CANDIED APPLE VOL AU VENT**  
*Puff Pastry, Vanilla-Chamomile Caramel, Blood Orange Coulis*  
***Domaine Pichot, Le Peu de la Moriette, Vouvray, Loire Valley, France, 2020***

Tables are available from 5:00 to 8:30 on Thursday April 18th. This dinner is tasting menu format so guests can book an individual table and go at their own pace. Cost per guest is $150 with menu and wine pairings and $100 for food only before tax and gratuity. Please mention any food allergies at time of booking. Due to the shellfish heavy nature of this menu, we cannot accommodate a shellfish free request. Reservations are available through our Basquetulsa.com, on OpenTable, or call 918-442-2996. .