



COCHON

COURSE ONE

CHARRED PEACH & BURRATA TARTINE

*Candied Bacon, Basil, Pickled Green Tomato, Aged Balsamic
Cochon, Old Vine Rosé, California, 2023*

COURSE TWO

SMOKED SALMON & POTATO GALETTE

*Oestra Caviar, Smoked Steelhead Roe, Dill Crème Fraiche
Cochon, Folklore, Chardonnay, Dutton-Mill Station, Russian River Valley, 2023*

COURSE THREE

TARTARE OF BISON TENDERLOIN

*Bone Marrow, Smoked Oyster Aioli, Sour Cherry Jam
Cochon, Cherry Bomb, Old Vine Grenache, Scealess Vineyard, Alexander Valley, 2021*

COURSE FOUR

BLACKBERRY GLAZED ELK RACK

*Sweet Corn & Mascarpone Risotto, Plum Jus
Cochon, Pape Rocks Rouge, Grenache, Syrah, Mourvèdre, Sonoma County, 2021*

DESSERT

RASPBERRY VANILLA PARFAIT

*Fresh Raspberries, Crème Anglaise, Vanilla Mousseline Legere
Patrick Bottex, 'La Cueille' Bugey Cerdon*

Tables are available from 5:00 to 8:30 on Thursday June 26th. This dinner is tasting menu format so guests can book an individual table and go at their own pace. Cost per guest is \$150 for the five-course tasting menu and wine pairings and \$100 for menu only no alcohol, prices are calculated before tax and gratuity. Please mention any food allergies at time of booking so we can prepare a substitution. We cannot accommodate last minute substitutions the evening of the event. Please no parties over six guests. Reservations are available through our Basquetulsa.com, on OpenTable, or call 918-442-2996