



KERMIT LYNCH  
WINE MERCHANT

## RHONE VALLEY WINE DINNER

THURSDAY JANUARY 30TH

### COURSE ONE

-OLIVE OIL POACHED CHILEAN SEA BASS-

*Heart of Palm Ceviche, Huckleberry Vinaigrette, Salsa de Semillas*

**Domaine les Pallières, Au Petit Bonheur, Rosé, Vin de France, Southern Rhône, 2023**

### COURSE TWO

-ROULADE OF PORK TENDERLOIN-

*Swiss Chard, Bacon & Gruyere Stuffing, Red Wine Braised Sunchoke, Apple Jus*

**Domaine de Terrebrune, Terre d'Ombre, Vin de Pays du Mont Caume, Provence, 2023**

### COURSE THREE

-GRAND CATTLE CO. WAGYU SKIRT STEAK SALTIMBOCCA-

*Jamon Serrano, Salt Roasted Potato, Sage, Chicken Nage*

**Barruol-Lynch, "Les Tiercerolles" Crozes-Hermitage, Northern Rhone, 2022**

### COURSE FOUR

-NEW ZEALAND VENISON RACK-

*Goat Cheese Stuffed Morels, Miso-Potato Puree, Rosemary Game Jus*

**Domaine Du Gros Nore', Bandol, Provence, 2021**

### DESSERT

-CLASSIC BERRY TART-

*Sucre Tart Shell, Honey-Orange Blossom Pastry Cream, Assorted Berries*

**Domaine de Durban, Muscat Beaume-de-Venis, Southern Rhone, 2019**

Tables are available from 5pm to 8:30pm on Thursday January 30th. We are serving 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 tasting menu only no alcohol, prices are calculated before tax and gratuity of 18%. 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 website [basquetulsa.com](http://basquetulsa.com), on OpenTable, or call 918-442-2996