

EDWINS



RESTAURANT

Beaujolais Nouveau

November 2021

Salade de fromage de chevre chaud

Mixed greens with fried goat cheese & champagne vinaigrette

Victorine de Chastenay, Brut, Crémant de Bourgogne NV



Oeuf Meurette

*Egg poached in red wine with lardon,
mushroom & onion*

Georges DuBoeuf, Beaujolais Nouveau 2021



Poitrine de poulet rotie

Roasted airline chicken breast with mushrooms, root vegetables & a truffled demi-glace

Manoir du Carra, Beaujolais Nouveau 2021



Fromage

Chateau des Jacques, Fleurie, 2015



Creme Brulee

Hallet, Sauternes 2017

\$65 per person

~Flight of five wines~

\$20