



Arizona Culinary Institute Wine Flight School  
“Conventional Crus and Candid Contemporaries”

Thursday June 7, 2018

*Menu*

**First**

Escargot Vol-au-vent  
roasted garlic - parsley

*LeFlaive Chablis Deux Rives, 2015 Burgundy, France*

**Second**

Duck  
squash blossom – yellow beet – pine nut

*Bodegas, Barda, Rio Negro Pinot Noir, Patagonia Argentina*

**Third**

Lamb  
root vegetable – quinoa – avocado

*Marichal, Tannat, Canelones Uruguay*

**Dessert**

Croissant Bread Pudding  
blackberry – gianduia sorbet

*Graham’s 20 year Tawny Port*

**\$59 Per Person**  
**Tax and Gratuity Included**