

LeVeL33

# 6 Shades Of Grapes

Unleash the seductive power of Pinot Noir from Champagne Blanc de Noir to Burgundy

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## 6 Course Pinot Noir Pairing Dinner

Housemade Spent Grain Focaccia

*Stout balsamic, evoo*

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Hokkaido Scallop

*Avocado, miso, tobiko, avruga caviar*

**Bollinger PN AYC 18 Blanc de Noirs Brut France**

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Salt Baked Beetroot

*Celeriac remoulade, spent grain focaccia, raspberry Blond Lager vinaigrette, sorrel*

**Pascal Jolivet Sancerre Rouge 2021 France**

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Westholme Wagyu Tataki *Daikon & spring salad, white soy, sesame*

**Kimura Cellars Pinot Noir 2021 New Zealand**

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Local Mushroom Spent Grain Tart

*Mushroom custard, roasted mushroom, pickled mushroom, parmesan*

**Bodega Chacra Barda Pinot Noir 2022 Argentina**

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In-house Dry Aged Duck Breast

*Rainbow chard, pickled blueberry, Pinot Noir jus, served with duck fat potato gratin*

**Domaine Michel Noëllat Bourgogne Pinot Noir 2022 France**

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Valrhona Dark Chocolate Torte *Pinot Noir ganache, Pinot poached berries*

**Hahn Founder's Pinot Noir 2021 USA**