

WINE DINNER

MARCH 25, 2025

6:30 PM

\$95.00 PER PERSON

RALEIGH MARRIOTT
CRABTREE VALLEY

BRAISE
CONTEMPORARY SOUTHERN

HORS D'OEUVRES

Brut *Sparkling Wine*

Atmosphères *Loire Valley, France*

Passed Hors d'oeuvres

- Roasted Wild Mushroom and Gouda Crepe
- Seared Tuna Tartar, Wonton Crisp, Soy Flavored Tobiko
- Duck Leg al Pastor Tacos, Mango Salsa

PLAT PRINCIPAL

Pouilly Fumé *Sauvignon Blanc*

Domaine Denizot *Sancerre, France*

Seared Sea Scallop, Saffron Asparagus Risotto, Aged Pecorino

Mâcon-Chaintré Blanc *Chardonnay*

Pascal Berthier "Roxanne" *Burgundy, France*

Baby Kale and Goat Cheese Salad, Pink Lady Apple, Fig, Marcona Almond, Honey Blanc Vinaigrette

Saint Émilion *Merlot*

Château Le Comte Mallet *Saint Émilion, France*

Braised Short Rib, Brussels Sprouts, Marble Potato and Pancetta Hash, Parsnip Puree

LE DESSERT

Sauternes *White Dessert Wine*

Château Saint-Vincent *Bordeaux, France*

Bittersweet Chocolate and Blood Orange Pot de Crème, Biscotti, Dark Chocolate Shavings

Limited Availability, to reserve call:

919.785.5076

Credit card guarantee required at the time of booking

[LINK TO BOOK](#)