



Woodstock
Inn & Resort

A Night With Famille Perrin Wines

Wednesday, November 13, 2024

*With Emmanuel Lemoine, Export Director
& Executive Chef Matthew McClure*

The Welcome

Passed Canapes

Smoked Bluefish Profiteroles,
Cipollini Onion & Mad River Blue Cheese Tart,
Cavendish Quail Deviled Eggs & Caviar

La Vieille Ferme Sparkling Brut

The First

Bang Island Mussels

Sunchokes, Salsify, Saffron Crema

Famille Perrin Cotes du Rhone “Reserve” Blanc

The Second

Cavendish Quail

Foraged Mushroom Stuffing, Savoy Cabbage,
Wine Soaked Pears, Poultry Jus

Famille Perrin Coudoulet de Beaucastel Cotes du Rhone Rouge

The Main

Five Sigma Farm Lamb Ragu

House Mafalda, Sugar Pumpkin, Parsnip Espuma,
Stracciatella, Sage

Famille Perrin Chateauneuf du Pape “Les Sinards”

The Finish

Honeybee Meringue

Honey Cremeux, Vermont Creamery Crumble,
Cassis Sorbet

Famille Perrin Muscat Beaumes de Venise

Menu Subject to Change

