

# LE TOUR DE BOURGOGNE

In this masterclass, Pierre Stock from Pierre Stock Wine Selections, former sommelier and wine buyer at Melbourne's iconic France-Soir bistro, will take you on a journey through Burgundy; from Chablis in the north, through the Côte-d'Or and Côte Chalonnaise to Beaujolais in the south

Each course will be matched with a classic dish from La Bastide's menu

## 1st Course

2022 Domaine Servin Chablis Cuvee Les Pargues

2022 Domaine Pernet Belicard Puligny Montrachet Composition Parcellaire

*foie gras terrine, truffle vinaigrette, brioche (gf)*

## 2nd Course

2019 Domaine Chamonard Morgon Clos Des Lys

2021 Domaine Jean Guiton Savigny Les Beaune

*steak tartare, condiments, egg yolk, tabasco, pommes gaufrettes (gf)*

## 3rd Course

2020 Domaine Antoine Lienhardt Emphase Cotes De Nuits Villages

2022 Domaine Joblot Givry 1er Cru Clos Marole

*Confit de canard, cassoulet d'haricots blancs (gf)*

## 4th Course

2022 Domaine René Bouvier Gevrey-Chambertin

*fromage français ~ soft, hard, bleu (gf)*



**VERY LIMITED SEATS AVAILABLE**

**Long tasting table dining - individual and group bookings welcome**

6.30pm, Wednesday 26 March 2025

\$265 per person

Dietaries are required at your time of booking

**La Bastide**