

WINE DINNER

at Chateau Chantal

Our Wine Dinners are the perfect way to experience the best of Northern Michigan. Our delicious local wines are paired with a 7-course meal prepared by Chef Perry Harmon, owner of premium biscotti company, Way North Foods. Learn from our knowledgeable staff about food and wine pairings while enjoying this beautiful meal and making new friends. Please bring an eager palate, an inquisitive mind, and an empty stomach!

Where:

Chateau Chantal

When:

**Wednesday and Saturday
Evenings, June 15 thru Sept 3**

Time:

**Optional Winery Tour at 6:00pm
Dinner Seating at 6:30pm**

Cost:

**\$55 per person, plus tax and
gratuity added at reservation**

**Reservations are required at least
one day in advance, and may be
made by calling us at
(800) 969-4009 or by booking
online at www.chateauchantal.com**

15900 Rue de Vin, Traverse City MI 49686
12 miles North of Traverse City on
M-37/Center Rd. Old Mission Peninsula
www.chateauchantal.com

Appetizer

Herbed Crepes with Mushroom and
Asparagus Filling and Black Truffle
2010 Pinot Noir

Soup

Carrot & Caramelized Onion Cream
with Crème Fraiche Dollop and
Toasted Pepitas
2008 Reserve Chardonnay

Fish

Panko Crusted Pan Fried Filet of
White Fish with Pinot Grigio
Dijon Sauce
2010 Pinot Grigio

House Made Wine Sorbetto
Sparkling Wine

Main

Pan Seared Peppercorn Crusted Filet
of Beef with Demi-Glace and
Seasonal Vegetable
2008 Reserve Malbec

Salad

Mixed Greens with Balsamic-Dijon-
Cherry Vinaigrette, Dried Cherries,
Candied Pecans and Soft Goat Cheese
Virtue White Blend

Dessert

Sleepy Bear Farms Honey & Bitter
Sweet Chocolate Mousse with Sweet
Cream and mixed Berries
Cerise Cherry Port
Menu Subject to Change

