

MON AMI GABI

A CLASSIC FRENCH BISTRO

Art Outsiders WINE DINNER

WITH TENNESSEE LOVELESS
& LESLIE COMBEMALE

AMUSE

FOIE GRAS TORCHON

baguette toast, stone fruit pistachio compote

Gewurztraminer, Emile Beyer "Tradition" 2013

FIRST COURSE

CRISPY BÛCHERON GOAT CHEESE SALAD

local baby greens, true farms micro basil,
heritage farms raspberry

Sancerre, Domaine Roger Moreux "Les Mont
Damnés" 2012

SECOND COURSE

PAN-FRIED CHESAPEAKE BAY SOFT SHELLS

shaved local asparagus & breakfast radish salad,
rémoulade sauce

Côtes de Provence Château d'Esclans Rosé 2015

THIRD COURSE

CHARRED BISON RIBEYE

vincotto grilled spring veggies, smoked salt,
house-grown rosemary oil

Gigondas, Domaine Raspail-Ay 2013

DESSERT

LEMON CURD TART

farm strawberry compote

Sauternes, Clos L'Abeilley 2013

SNAPPING PHOTOS?  @MONAMIGABIBISTRO

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