

Daingerfield's FINE DINING

Thursday, June 26, 2025

Celeriac "Risotto"

Morels, Asparagus

2022 Paul Jouard Chassagne-Montrachet Blanc

Slow Egg

Artichoke, Parmesan

2022 Paul Jouard Chassagne-Montrachet Clos de la Truffiere Premier Cru

Coq au Vin

Cornish Hen, Red Wine

2022 Domaine Parent Bourgogne Cote d'Or Pinot Noir

Wagyu Boeuf en Crouête

Truffle, Hedge Family Farm Vegetables

2022 Rene Leclerc Gevrey Chambertin Lavaux Saint Jacques Premier Cru

Pain d'Épices

Wine Poached Pear, Vanilla Pastry Cream

2020 Château La Tour Blanche, Emotions de la Tour Blanche Sauternes

*MENU ITEMS ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.