

EPIC NEWS

Blog Newsletter

Date: 2/1/2014

Price: \$90 (All Inclusive)

Location:
1201 Front Ave.
Suite E
Columbus, GA 31901

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Email:
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Wined & Dined

Experience the marriage of “food & wine” with a multiple course tasting menu prepared by Chef Jamie Keating & wine pairings featuring Joseph Drouhin & Domaine Drouhin Wines. EPIC’s private dining room is the perfect setting for this intimate gathering. Reservations are now being accepted and seating is limited.

Draft Menu:

Amuse

Chefs Selections

Chapter I

Confit Duck Breast with White Bean
Veal Sweet Bread Cassoulet, Crisp Sage

*Joseph Drouhin Chorey-les-Beaune Pinot Noir 2011,
Cote De Beaune, Burgundy, France*

Chapter II

Goat Cheese Tart, Roasted Beets, Fennel
Grapefruit Salad, Blood Orange Vinaigrette

*Domaine Drouhin Arthur Chardonnay, 2011, Dundee
Hills, Oregon*

Chapter III

Beef Crepinette & Braised Pork Cheek
Mushroom Polenta, Pressed Greens
Roasted Cippolini Onions

*Joseph Drouhin Cote-de Beaune 2010, Burgundy,
France*

Dessert

Chocolate Entremet, Smoked Blackberry Cloud
Walnut Powder

*Domaine Drouhin Arthur Chardonnay 2011, Dundee
Hills, Oregon*

“No detail is spared from the ambiance to the final course, the utmost of care has been taken to create a true dining experience...”

*-Stephanie K.
Columbus, GA
Yelp*

Kitchen Abstract Painting

