

COUNTER CULTURE DINNER 7.0

A TRIP DOWN THE LOIRE RIVER

Wednesday, May 3rd, 6:30 p.m.

\$75 per person plus tax and gratuity

Five courses from the Stoic & Genuine kitchen
paired with specially selected wines.

THE MENU

Underwater Picnic Plate, octopus mortadella, smoked arctic char rilletes, tonatto, seafood chicharones
NV May Georges Brut, Cremant de Loire

French Kiss Oysters, green strawberry mignonette
2015 Luneau Pepin, Muscadet

Octopus's Garden, guanciale toasted brioche, ricotta herb spread, morel mushrooms, sugar snap peas, pea shoots, smoked mussels, periwinkles
2014 Chateau Brézé Chenin Blanc, Loire

Milk Poached Lamb Loin, pecorino fondue, garbanzo, fava bean, piquillo pepper salad, roasted lemon puree
*2014 Philippe Alliet "Vielles Vignes"
Cabernet Franc, Chinon*

Angelfood Cake, strawberry compote, basil meringues
2005 Domine Huet Moelleux "Le Mont", Vouvray

Make your reservations today 303.640.3474



STOIC & GENUINE

SEAFOOD | OYSTER BAR