

SPRING BURGUNDY AND RHÔNE WINE DINNER

April 15, 2026 at 7:00

Featuring the cuisine of
Chef Brian McBride and the wines of
Anima Vinum, presented by Jody Elyse
Jackman and Mark Longworth.

About Anima Vinum

At Anima Vinum, the mission is rooted
in authenticity, sustainability, and
connection. The portfolio highlights
small, family-driven estates across
France that are deeply committed to
responsible farming, whether organic,
biodynamic, or practicing minimal
intervention in both vineyard and
cellar.

Each wine is selected not only for
its quality, but for its sense of place,
expressing the soil, climate, and
traditions that define its origin.
Anima Vinum seeks to build lasting
partnerships with growers and
winemakers who prioritize stewardship
of the land and to bring those stories
to the table through wines that are
honest, vibrant, and alive.

*Seating is limited; please make
reservations early.*

*\$130 per person, exclusive of tax &
gratuity*

MENU

Steamed Crab Royale

Jumbo Lump Crab, Spring Peas, Chervil

Bourgogne Chardonnay Côte Chalonnaise 2023 Domaine Masse

Poached Shrimp Dumplings

Lemongrass, Sweet Corn and Black Pepper Beurre Blanc

"Duo" Marsanne-Roussanne 2023 Domaine Pierre Finon

Slow Braised Virginia Rabbit

Tagliatelle Pasta, Rich Mustard Sauce

Bourgogne Pinot Noir Côte Chalonnaise 2023 Domaine Masse

Marinated Moulard Duck Breast

Confit of Duck Rösti Potato, Blackberry Burgundy Sauce

Saint-Joseph "L'Héritière" 2023 Domaine Pierre Finon