

THE ASCARI GROUP

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UNCORKED AND  
PERSONAL

GARE DE  
L'EST

BRASSERIE



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// UNCORKED AND PERSONAL

# GARE DE L'EST

BRASSERIE

GARE DE L'EST BRASSERIE

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GDLBRASSERIE.COM | @GDLBRASSERIE

## CONTACT

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# WHY CHOOSE THIS EVENT?

Friends, looking for a great live experience to help you and yours get to gathering again? Book your private dinner & wine pairing experience for your clients, colleagues, family and friends and enjoy a service style that comes from a place of genuine warmth and welcome.

# WHAT YOU'LL GET

1. A great meal in a great space with great service.
2. An immersive wine experience fit for the five senses.
3. More knowledge about wine, from pairings to pricing and more.

**Note:** Three select experiences outlined below. Also, feel free to ask our team about customized solutions.



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## TOUT LE CANARD

\$190 PER PERSON

### COURSE ONE

#### SALADE DE CONFIT DE CANARD

duck confit salad "lyonnaise", escarole, frisée, pickled shallot, poached duck egg

paired with our sommelier recommendation from the region

### COURSE TWO

#### PARFAIT DE FOIE GRAS

plum, star anise, crostini

paired with our sommelier recommendation from the region

### COURSE THREE

#### MAGRET DE CANARD

chou farci (stuffed cabbage), beet puree, blackberry jus

paired with our sommelier recommendation from the region

### COURSE FOUR

selection of mignardise



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## DÉGUSTATION DE BOEUF \$170 PER PERSON

### COURSE ONE

#### TARTARE DE BOEUF

dairy cow fillet tartare, sauce gribiche, crostini

paired with our sommelier recommendation from the region

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### COURSE TWO

#### SOUFFLÉ AU COMTÉ

aged comte cheese

paired with our sommelier recommendation from the region

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### COURSE THREE

#### PALERON "BOURGUIGNON"

snake river farms wagyu flatiron, red wine braised oxtail, pearl onions, mushrooms

paired with our sommelier recommendation from the region

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### COURSE FOUR

selection of mignardise

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## BALADE DANS LA VALLÉE \$150 PER PERSON

### COURSE ONE

#### ESCARGOT GRATINÉS

snails, mushrooms, gruyère cheese, parsley, garlic

paired with our sommelier recommendation from the region

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### COURSE TWO

#### QUENELLES DE BROCHET

pickrel dumpling, crayfish, sauce nantua, caviar

paired with our sommelier recommendation from the region

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### COURSE THREE

#### CÔTELETTE D'AGNEAU

rack of lamb, tomato "farci", tokyo turnips, rosemary jus

paired with our sommelier recommendation from the region

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### COURSE FOUR

selection of mignardise

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