

PLEASE JOIN US FOR AN EVENING OF  
GREAT FOOD & BEAUJOLAIS

THE GET YOUR GAMAY FIX  
WINE DINNER

— AT THE TIN ANGEL —

THURSDAY

16<sup>TH</sup> OF NOVEMBER

11.16.17

6:00

IN THE EVENING

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TIN ANGEL WILL HOST A TASTY AND EDUCATIONAL  
EVENING WITH 5 DISTINCT BEAUJOLAIS' SELECTED  
BY BEL AIR VIGNERONS, PAIRED WITH FIVE  
COURSES PREPARED BY CHEF DONALD MAIN

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\$60 PER GUEST  
PLUS TAX AND GRATUITY

CALL FOR RESERVATION | 615.298.3444



# Vignerons de Bel Air Beaujolais Wine Dinner

Tin Angel

Thursday, November 16 6:00 pm

\$60 plus tax & 18% gratuity

*Enjoy an evening sipping your way across Beaujolais  
with Gamays from Vignerons de Bel Air,  
paired with small plates inspired by the wine and region.*

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1.

**Beaujolais Villages Natural, 2015**

**Cheese & Fruit**

2.

**Chiroubles, Domaine de la Source, 2014**

**Country Style Pâté....** sweet & sour cherry jam

3.

**Fleurie, Domaine de la Calèche, 2015**

**Rabbit Confit Salad....** butter lettuce, toasted fennel, acorn squash, spiced nuts

4.

**Morgon, Climat Le Py, 2014**

**Chili Braised Short Ribs....** root vegetable gratin, microgreens

5.

**Moulin A Vent, Domaine des Ailes, 2014**

**Chèvre Cheesecake....** poached pear, balsamic reduction, candied nuts

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