



**FIRST SIGNATURE DINNER OF 2025 FEATURING
ALBERT BICHOT WINES**

Tuesday, January 14th at 6pm

\$135 per person (plus tax & gratuity)

Since the first vines were planted in 1831, Maison Albert Bichot is steadfast in its mission "to provide you with unique sensations and emotions, by having you discover the very essence of Burgundy wines."

Check out the menu below with the perfect courses that Chef Oakley has paired with the beautiful wines that Jules Martin of Albert Bichot will be on hand to feature...**then make your reservation as our Signature Dinners sell out quickly: 317-824-1231; chris@oakleysbistro.com.**

RECEPTION ~ Passed Hors d'oeuvres

Albert Bichot Cremant de Bourgogne Brut

FIRST COURSE ~ Maple Smoked Trout

fried saltines, curried chayote squash remoulade, mache, verjus-sauterne marinated golden raisins

Albert Bichot Bourgogne Aligote

SECOND COURSE ~ Foie Gras & Spinach Ballotine

chanterelles, french onion soup risotto, currants, asian pear, gruyere cheese foam

Albert Bichot Moulin-a-Vent Domaine de Rochegres

**THIRD COURSE ~ Berkshire Roasted Herbs de Provence Pork
Loin**

wild rice blini, sweet potato soubise, apple pepper mostarda,
pomegranate, walnut oat crumble

Albert Bichot Fixin Pinot Noir

FOURTH COURSE ~ Candied Almond Bigné

Z's honey mousse, red currants, citrus marmalade, chocolate cake
ice cream

Mandois Champagne Rose Grande

RESERVE: 317-824-1231; chris@oakleysbistro.com