

UPCOMING DATES AND EVENTS

Chablis Premier Cru

Monday, July 19 through Wednesday, July 21.

Because its climate is cooler than southern Burgundy and the new world -- and because oak is infrequently employed -- it is often said that Chablis offers the most pure expression of chardonnay on the planet.

For more than 350 years, the Pinson family has produced wine here. Monday, Tuesday, and Wednesday we will be pouring a flight of three 2005 premier cru wines from Domaine Chinson. They will be Montmain, Mont de Milieu, and La Foret , and they are not to be missed.



Barbecued Eel, with Panzanella, & Chimichurri

Monday, July 26 through Wednesday, July 28

People always assume we are a French restaurant, and French cuisine is definitely where we draw most of our inspiration from, but sometimes we jump from out of the “French Box.” This would be one of those times. Barbecued Eel on Panzanella studded with cherry tomatoes and avocado, with Chimichuri dressing the plate. America, Spain, Japan, Italy.....

Call to make a reservation (503-546-8796),
or walk-in for a seat at the chef’s counter.

LEPIGEON

