

Cellar Nights Menu

Welcome to **La Provence Raleigh Hills**. Our Cellar Nights Menu features a 5-Course Tasting Menu paired with wine from **14 Acres Vineyard & Winery**.

Premier Plat—Amuse Bouche | Tidal Ember

Paired with: 14 Acres Bubbly Rose, 2024

Delicate shrimp crisp topped with a silken savory pork mousse and a soy-cured yolk confit. Finished with an aromatic essence of basil and poached shrimp.

The Bubbly Rose's bright red fruit and fresh strawberry notes provide a sweet-tart counterpoint to the savory, umami of the soy-cured yolk and the oceanic sweetness of the shrimp.

Deuxième Plat | Citrus & Rose-Gilded Garden

Paired with: 14 Acres Chardonnay Steel, 2023

Velvety whipped goat cheese paired with a delicate yuzu and rose petal gelée. Accompanied by crisp orchard apples, tender field greens, and the bright crunch of freeze-dried raspberries, finished with a subtle warmth of Aleppo pepper.

The Chardonnay's bright, crisp acidity cuts through the "velvety" richness of the whipped goat cheese, cleansing the palate between bites. A clean, mineral-driven finish balances the Aleppo.

Troisième Plat | Silk Fold Wontons

Paired with: 14 Acres Marquette, 2023

Delicate lamb-filled wontons, paired with the sweetness of dried apricots and a silken spinach mousse. Served over a crisp julienne of radicchio, finished with a piquant sweet chili oil and fragrant micro-basil.

The wine's vibrant berry aromas complement the "piquant" heat of the sweet chili oil, while subtle notes of warm baking spice find a perfect partner in the lamb's earthy richness.

Quatrième Plat | Amber Hearth Duck

Paired with: 14 Acres Syrah, 2022

Tea-smoked duck breast served with subtle licorice-braised leeks and golden potato dauphines. Finished with a bright orange reduction, a dusting of dried chimichurri, and crisp dehydrated orange.

The tea-smoke of the duck finds a natural ally in the ripe, dark berry of the 2022 Syrah, creating a classic savory-sweet combination that acts as a palate cleanser, cutting through richness.

Cinquième Plat—Dessert

Paired with: 14 Acres Bubbly Cielo, 2024

Our pastry chef is crafting something deliciously extraordinary behind the scenes. Get ready for a grand finale that will dazzle your taste buds.

Cielo Bubbly white wine delights with lively effervescence and aromas of green apple, pear, and citrus blossoms. On the palate, crisp lemon zest and honeydew mingle with subtle white peach and a hint of brioche. Finishing clean and refreshing with a hint of minerality.

