



MARGARET KUO PRESENTS

TOUR OF FRANCE

A Wine Dinner



ALSACE

RECEPTION

Hugel Gentil

White Blend

— Scallion Pancake

LOIRE VALLEY

FIRST COURSE

St. Martin Pouilly Fumé

Sauvignon Blanc

— Mandarin Scallop with Garden Fresh Cucumber

ALSACE

SECOND COURSE

Pierre Sparr

Riesling

— Plump Jumbo Shrimp Sautéed with Peking Noodles

BURGUNDY

THIRD COURSE

Billard Santenay

Pinot Noir

— Margaret's Signature Peking Duck with Spring Pancake

RHÔNE
VALLEY

FOURTH COURSE

Mont Mirail Gigondas

GSM Blend

— Velvety Wagyu Short Ribs with Rare Maitake Mushroom

BORDEAUX

DESSERT

Le Juge Sauternes

Sémillon, Sauvignon Blanc & Muscadelle

— Sorbet with Warm Pumpkin Fritter

THURSDAY, NOVEMBER 12TH, 2026 · 6:30 PM

\$150 **PER PERSON** *plus tax & gratuity*

Reservations via [OpenTable](#) or call 610-891-8880