

RISTORANTE
SOTTO SOTTO
OAKVILLE

SOTTO SOTTO IN COLLABORATION WITH
DOMAINE LAROCHE, FRANCE PRESENTS

DOMAINE LAROCHE DINNER

Wednesday, July 16th, 2025 7PM

PRIX FIXE WITH WINE PAIRINGS

hosted by Monsieur Romain Chevrolat



5 COURSES AND WINES \$200 (+TAX & TIP)

FOR TICKETS AND FURTHER INFORMATION
OAKVILLE@SOTTOSOTTO.CA OR (905)844-5545



DOMAINE LAROCHE DINNER

FIRST COURSE BIGNÉ RIPIENO AL BRIÉ

Brié-filled bignè

paired with

LAROCHE CHABLIS SAINT MARTIN

SECOND COURSE CRUDO DI PESCE

Selection of crudo oyster, branzino, tuna, and scallops

paired with

LAROCHE PREMIER CRU CHABLIS VAUDEVEY

THIRD COURSE POLPETTONE

Provimi veal meatloaf

paired with

LAROCHE PREMIER CRU CHABLIS VAUCOUPIN

FOURTH COURSE RISOTTO CON LE PERE

ALLA CREMA DI GORGONZOLA E TALEGGIO

Pear risotto with Gorgonzola and Taleggio cheese

paired with

LAROCHE PREMIER CRU CHABLIS MONTMAINS

FIFTH COURSE QUAGLIE AL TARTUFO NERO

Pan-seared quail with black truffle

paired with

LAROCHE GRAND CRU CHABLIS LES CLOS

DOMAINE LAROCHE DINNER

Join us at Sotto Sotto Oakville on July 16th for an unforgettable evening of fine dining and exquisite wine.

*Hosted by Monsieur Romain Chevrolat (Oenologist)
featuring the following Domaine Laroche vintages*

LAROCHE CHABLIS SAINT MARTIN
LAROCHE PREMIER CRU CHABLIS VAUDEVEY
LAROCHE PREMIER CRU CHABLIS VAUCOUPIN
LAROCHE PREMIER CRU CHABLIS MONTMAINS
LAROCHE GRAND CRU CHABLIS LES CLOS



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