

OPENING SUMMER 2018

CUVÉE

Ray

WINE BAR  RESTAURANT

150 WINES

BY THE GLASS

236 REHOBOTH AVE • CUVEERAY.COM • (302) 567-2942

CUVÉE RAY | WORKING MENU
RESTAURANT & WINE BAR

ASPARAGUS: QUINOA, BLACK CURRANT MUSTARD SEED
SHAVED LARDO, GRIBICHE'
GOES WELL WITH: SCHRAMSBERG, BLANC
- N. COAST, CALIFORNIA, N.V.

CHARRED DECKLE: WATERCREST PUREE, SWEET CORN,
PICKLED RED ONION, VERJUS EMULSION
GOES WELL WITH: E. GUILGAL, CHATEAUNEUF
RHONE, FRANCE 2015

OCTOPUS: VICHYSSOISE, CHARRED ENDIVE, FAVA BEAN
SOPPRESSATA
GOES WELL WITH: PENNER ASH, PINOT NOIR
WILLAMETTE VALLEY, OR. 2015

FLASH FRIED SOFT SHELL: TOMATILLO, BLACK RADISH, SCALLION, GINCH
GOES WELL WITH: TALLEY, ESTATE PINOT NOIR
ARROYO GRANDE, CALIFORNIA 2015