



French Wine Dinner

FEBRUARY 9, 2012 6:30PM

\$69 per guest

FIRST COURSE

Louis Roederer, Brut Premier, Champagne, France NV

Smoked Oyster

White Pepper Pear Soubise, Minneola Tangelo Tapioca, Arugula Oil, Lotus

SECOND COURSE

Baron Patrick de Ladoucette, Les Deux Tours, Loire, France 2008

Scallop

Gargouillon-de-Citron, Cucumber, Fleur de Sel Beurre Blanc

THIRD COURSE

Delas Freres, Cotes-du-Rhone, Saint-Esprit, Rhone, France 2009

Sous Vide Venison

Puy Lentils, Mirepoix, Cherry, Roasted Fennel, Chevre, Parsnip Frites

FOURTH COURSE

Chateau Haut-Beausejour, Saint-Estéphe, Bordeaux, France 2006

Duck Confit

Veal Sweetbreads, Gnocchi a la Parisienne, Rainbow Chard,
Royal Trumpet Mushroom, Sauce Blackberry au Poivre

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