



&
Michel Chapoutier
Present
Rhone Valley
Wine Tasting Dinner

Friday March 26th 2010

Chef's Selection of Hot & Cold Hors D'oeuvres
Wines : Château Langlois – Cremant de Loire Rose

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First Course
Terrine of Pork Shank & Duck Foie Gras Confit
Wine: Belleruche Blanc 2008

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Second Course
Mousseline of Zuchinnis & Crayfish with Nantua Sauce
Wine: Croze Hermitage White Petite Ruche 2006

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Third course
Roasted Pike with Leeks and Wild Mushrooms, Scallions Jus
Wine: Croze Hermitage Red Petite Rouche 2005

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Fourth Course
Crisp Braised Beef with Yukon Potatoes Blinis, Carrot and Red Wine Reduction
Wine: Chateauneuf du Pape la Bernadine 2006

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Warm Walnut Torte Grenobloise with Vebena Sauce and Concord Grape Jelly
Wine: Banyuls 2006

Cocktail 7:00pm – Dinner 8:00pm
\$95.00 per person plus tax & gratuities