

Loire, France Wine Dinner

August 5, 2011



First Course

Grape Fruit, Coriander & Fennel Steamed Head Prawns with
Petite Frisse & Fennel Salad

Bouvet Brut Signature, NV

Second Course

Duck Fat Roasted Salmon with wilted Escarole
& Parsley, Chervil Beurre Blanc

Benoit Gautier, Vouvray de Gautier, 2007

Third Course

Slow Roasted Breast of Duck, Duck Confit with Grilled
Eggplant & Summer Squash Ragout

Domaine Richou, Les 4 Chemins, Anjou, 2007

Fourth Course

Oven Roasted Veal Loin with yellow Fingerlings Orange Scented
Braised Endive & Petite Spinach

Domaine De LA Chevalerie, Galichets, Bourgueil, 2005

Fifth Course

Spring Brook Farm Tarentise with Vermont Honey comb

Les Vieilles Vignes Domaine Baron Sauvignon Blanc, 2009

Sixth Course

Almond & Fresh Vanilla Surprise

Bouvet Brut, Rose Excellence, NV