

# Bordeaux Wine Dinner

October 7, 2011



## *First Course*

*Pan Seared John Dory with Alchemy Garden Heirloom  
Tomatoes & Petite Spinach*

*Chateau Jaquet Bordeaux Blanc '09 Bordeaux, FR*

## **Second Course**

*House made Ricotta Cavatelli with Foraged Hen Of The Woods Mushrooms, House  
Cured Duck Confit & Fresh Black Mission Figs*

*Merlot Encore, Christian Moueix '05 Gironde, FR*

## **Third Course**

*House Cured, Vermont Family Farms Crisp Pork Belly with Port Wine Braised Cabbage  
& Rosemary, Thyme Scented Demi*

*Chateau Ramafort Medoc '05 Blaignan, FR*

## **Fourth Course**

*Oven Roasted Tenderloin of Beef with Braised Ox Tail  
& Radical Roots Cipollini Onions*

*Chateau La Rose-Pourret '08 Pourret, FR*

## **Dessert**

*Tom's Spelt Crust, Lime Glazed Peach Torte  
with French Vanilla Ice Cream*

*Prieure d' Arche Sauternes '05 Sauternes, FR*