

TOUR DE FRANCE WINE DINNER

WEDNESDAY THE 11TH & THURSDAY THE 12TH
OF SEPTEMBER, 2019 | 5:30 PM

MENU

AMUSE-BOUCHES

Paired with Champagne Collet Brut NV – Aÿ, Champagne, France

SAINT ANDRÉ GLUTEN FREE BRIE BRUSCHETTA

St. André Triple Cream Brie on Quinoa-Breaded Pear Chips, Blistered Heirloom Grape Tomato & Bermuda Red Onion Confetti with White Balsamic & Pear Reduction.

ROULEAU SALMON, PEACHES & CREAM CHEESE

George's House-Smoked Salmon, Cream Cheese, Fresh Peaches & Toasted Pine Nuts wrapped in Wakami & flash-fried in Champagne Tempura with Champagne Peach Yum Yum Sauce.

PÂTÉ PATRICIA

Goose & Chicken Livers, Applewood Bacon & Caramelized Onions sautéed in Courvoisier & Butter then finished with Slivered Scallion Crème Fraiche & Chambord Melba Sauce.

FIRST COURSE

Paired with Domaine Beauséjour Sauvignon Blanc – Touraine, Loire Valley, France

KING CRAB NIÇOISE

Alaskan King Crab, de-shelled & tossed with Whole Grain Dijonaise & Celery Leaves. With Kalamata Olives, Crisp Capers, Sliced Egg, Carnivale Frissé & Golden Beet Milanese. Drizzled with Rosemary & Thyme EVOO.

SECOND COURSE

Paired with Maison L'Envoyé Chardonnay – Mâconnais, Burgundy, France

COQ CANARD AU VIN BLANC

Maple Leaf Duckling slow-simmered in Garlic White Bordeaux Beans & Crispy Grilled Albino Eggplant then braised in Brandy & Oyster Mushrooms with White Truffle Potato Croquettes.

THIRD COURSE

Paired with Maison L'Envoyé Moulin-à-Vent Cru – Beaujolais, Burgundy, France

CHATEAUBRIAND FRITES

Prime Center-Cut Tenderloin, triple-sauced in Roasted Garlic Maître de Beurre, Blackberry-Infused Périgordine Sauce & House-Made Sauce Béarnaise then served with Crispy Shoestring Frites, White Truffle Oil, Porcini Dust, Pecorino & sautéed Rainbow Swiss Chard.

DESSERT

Paired with Domaine de Châteaumar Cuvée Vincent Syrah – Côtes du Rhône, Rhone Valley France

GODIVA DARK CHOCOLATE & CHILI MOUSSE

Menu Crafted By Scott Klein, Catering Chef