

CHATEAU BU DE WINE DINNER

OYSTERS BON FEMME – Shucked oysters baked au gratin with oyster liquor, Gruyere cheese, bacon, green onion, and cream

LOBSTER SALAD – Chilled poached lobster, Bibb lettuce, heirloom tomatoes, fresh corn, lemon tarragon vinaigrette

SNAPPER SOUP – Roasted snapping turtle with root vegetables, tomato and sherry

ROASTED ALMOND DUCKLING – Herb roasted semi boneless duck with honey almond brandy sauce

APPLE DUMPLING – Granny Smith apples with cranberries, brown sugar and cinnamon baked in pastry