



## M. CHAPOUTIER WINE DINNER

Host, Celine Tarride, U.S. Brand Ambassador for Chapoutier Estate Wines

Wednesday, November 9, 2011



### Reception

**2009 Luberon "La Ciboise" Blanc Kir**

SPARKLING MASTER CHEF HORS D'OEUVRES SELECTION

### First Course

**2009 Crozes –Hermitage, "La Petite Ruche"**

SCALLOP AND SHRIMP MOUSSE "SOUS VIDE"

*Tarragon Citrus Sauce*

### Second Course

**2009 Luberon "La Ciboise" Rouge**

BRAISED VEAL CHEEK

*Green Peppercorn, Cherry Gastrique*

### Intermezzo

PINK CHAMPAGNE SORBET

### Main Course

**2008 Chateauneuf-du-Pape "La Bernardine" Rouge**

ESPRESSO SEARED BREAST OF MAPLE LEAF FARM DUCK

*Brandied Currant Sauce*

*Accompanied by*

*Braised Savoy Cabbage with Bacon, Wild Thyme and Shallots*

*Haricot Vert, Tomato Confit and Seasonal Vegetables*

### Dessert

**2008 Banyuls**

ORANGE SCENTED CHOCOLATE TRUFFLE GATEAU

*Chantilly Cream*