

Passed Hors d'Oeuvres

"Gilda": Olives, Anchovies, Piparras

Beef Tartlet, Moorish Spice, Crème Fraîche

Prawns "à la Plancha," Lemon + Garlic

2002 Billecart-Salmon Cuvée Nicolas Francois Billecart Brut

Menu

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Seared Octopus, Pimenton Aioli

2003 Chambolle-Musigny "Les Cras" - Roumier

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Atlantic Cod, Piperade, Parsley Broth

2002 Chambolle-Musigny "Combe d'orveau" - Anne Gros

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Roasted Duck Breast

Braised Cabbage, Bing Cherry Gastrique

1978 Chateau de Pommard - Jean Louis Laplanche

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Green Salad, Ossau-Iraty

1987 Clos de Vougeot - Haegelen Mayer

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Lemon Curd Roulade, Strawberries

1989 Trimbach "Clos Ste Hune" Riesling V.T.