

Château Giscours 2001, Margaux
65% Cabernet Sauvignon; 30% Merlot; 5% Cabernet Franc

Château Beau-Séjour Bécot 2001, St. Emilion GC
73% Merlot; 21% Cabernet Franc; 6% Cabernet Sauvignon

Carruades de Lafite 2000, Pauillac
51.5% Cabernet Sauvignon; 42% Merlot; 5% CF; 1.5% PV

Château Certan de May 1998, Pomerol
70% Merlot; 25% Cabernet Franc; 5% Cabernet Sauvignon

Château Doisy-Védrières 1998
85% Semillon; 15% Sauvignon Blanc

BREAK OUT THE BORDEAUX! **WINE PAIRING DINNER**



September 24, 2016

Dinner

Hamachi Crudo

Marinated Yellowtail Tuna with Jicama & Greens

Rack of Lamb

*Herb & Mustard-Crusted Islandic Lamb
with Zucchini and Carrot Purée*

Magret de Canard

*Roasted Duck Breast with Blackberries
with a side of Duck Fat Potatoes*

Cheese Course

Fort Saint Antoine Comté (Aged 36 mos)

Burgundy, France
~and~

Mrs. Quicke's Cheddar (Aged 24 mos)

Devonshire, England

Dessert

Bloc de Foie Gras

Served with Roasted Figs and Toast Points
~and~

Crème Brûlée

Caramel Custard with Burnt Sugar Crust

Château La Louvière Blanc 2011, Pessac-Léognan
90% Sauvignon Blanc; 10% Semillon

Château La Fleur Peyrabon 2010, Pauillac
67% Cabernet Sauvignon; 26% Merlot; 7% Petit Verdot

Château La Tour Figeac 2008, St. Emilion GC
70% Merlot; 30% Cabernet Franc

Château d'Armailhac 2005, Pauillac
60% Cabernet Sauvignon; 29% Merlot; 10% Cabernet Franc; 1% PV

Château Les Hauts-Consellants 2005,
Lalande de Pomerol
90% Merlot; 10% Cabernet Franc
