



RECEPTION

Sautéed Fresh Duck Liver; Madeira Balsamic Syrup & Sel de Guerande
Steamed Mini Creamer Potato filled with Burgundy Escargots & Garlic Crème
Lobster Bisque with a Crab Meat Salpicon; Sherry Wine & Crème Fraîche
Pernod-Flambéed Shrimp Provençal on Bamboo Skewers
Savory Seared Duck Breast Tartlet; Celeriac Mousse; Hunter Blueberry Sauce

Charles de Fere Blanc de Blanc, NV

MENU

Vol au Vent of Sautéed Crimini Mushrooms, Sweet Breads, Summer Burst,
Roasted Artichoke Flambéed with Cognac, Chive Cream Sauce,
Artichoke Leaves Drizzled with Dijon Mustard Vinaigrette

Thierry Matrot Bourgogne Blanc 2008

Beef Tournedos Stack; Wilted Spinach & Caramelized Shallots &
Truffle-Scented Burgundy Wine Reduction
Rosemary-Flavored Roasted Potato Chateau
Carrot, Green Beans, & Squash Bundles with Basil Oil

Chateau de Macard 2009

Alternating Desserts

Warm Pear Tarte Tatin, Vanilla Ice Cream, Caramel Sauce, & Crème Anglaise
Tuile Cookie Cup with Fresh Berries, Lavender Sabayon & Melba Sauce

Domaine de Beaumieric Muscat 2008

Coffee & Tea
