

Reception

Pol Roger, brut
Champagne

Hors d'oeuvres

Dinner

Chablis, Les Clos '84
J. Drouhin

Carpaccio of Tuna
Caper Aioli Sauce with Arugola Blossom

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Sauvignon Blanc '85
Sterling
Ch. Pontac Monplaisir '84
Graves

Turbot Mousse Roulade filled with Lobster
Broad Bean Sauce

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Beaune Clos des Mouches, blanc '84
J. Drouhin

Pecan Smoked Shrimp Sausages
on Chiffonade of Napa Cabbage
Blush Wine Butter Sauce

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Blush Grape Granite

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Gewurztraminer, Reserve ⁸³83
Hugel et Fils

Cassolette of Scallops, Crawfish & Wahoo
Glazed with Saffron Sabayon

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Nuit-St. Georges '82
J. Drouhin

Roast Saddle of Antelope, Mirabelle Sauce
Pistachio Croquettes -- Trumpet Mushrooms
French Green Beans

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Ch. Pape Clement '79
Graves

Red Leaf Spinach, Mache & Chicory Salad
Baked Herbed Brie in Phyllo Pouch,
Wild Cherry Dressing

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Bonnezeaux '71

Mango Mille Feuille

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Chef: Josef Chibanetz
Food & Beverage Director: Edward Steiner
Maitre d' Hotel: Mario Gonzales

Host: José Garrigo