

Reception

Jacquart, brut '82

Chef's Choice

Dinner

Chassagne-Montrachet '83
J. Drouhin
Meursault-Charmes '83
J. Drouhin

Pan-Fried Marinated Tuna With Flower
Petal Risotto-Basil Virgin Olive Oil ✓

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Manzanilla, pasado
Barbadillo

Partridge Consommé with
Tiny Root Vegetable and Tarragon ✓

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Chateau Larroze, 1988
Gaillac

Roasted, Stuffed Quail with Porcini ✓
and Herb Mousse on Niçoise,
Vegetable Ragout Salad and Cous Cous

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✓Chateau Kirwan '79
Margaux
✓Chateau Boyd-Cantenac '81
Margaux

Grilled Medallion of Lamb and Sweet
Bread in Herb of Provence
with Chili Pasta and Eggplant

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Chateau Gruaud-Larose '78
St. Julien

Artichoke with Winter Salad,
Ginger Lime Vinaigrette and Cheese

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Jurançon '87
Domaine Canhape

Fruits Sorbet with
Marinated Fig and Berry

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Vieux Marc de Cote Rotie
J. Vidal-Fleury

Cafe o/ The

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Cigars

Host: José R. Garrigo

Chef: Katsuo "Suki" Sugiura
Maitre de Hotel: Kevin Dott