

Reception

Pommery, brut Royale, NV
Champagne

Hors d'Oeuvres

Dinner

Meursault, Perrieres, '87
J. Drouhin

Cilantro Pesto-Coated Buffalo Carpaccio
with Pine Nuts & Virgin Olive Oil

La Tacconniere Seysel, '92
Mollex

Pan Seared Foie Gras
with Port-Raisin Sauce
Covered with Filo Dough Dome

Amontillado

Venison Consomme'

Chassagne-Montrachet, '86
J. Drouhin

Marine Lobster Rissoto
with Saffron Sauce

Clos de la Roche, '85
J. Drouhin

Siberian Squab with Blood Orange
Sauce and Cous Cous

White Sangria Granite'

Chateau Batailley, '78
Pauillac
Chateau Bechevelle, '81
St. Julien

Venison with Lingonberry Sauce

Chateau Lynch-Bages, '81
Pauillac

Wynendale - Le Brouere
Taupinere

Chateau Sudiuraut, '83
Sauternes

Gran Marnier Soufflé

Coffee

Cigars

Proprietor: Ramon Rodriguez
Chef d' Cuisine: Benito de Cueto
Sous Chef: Jaque Kapala
Maitre d' Hotel: Daniel Dardenne
Sous Chef: Manoli Souto

Host: Patrick Sullivan