



Henri Boillot Meursault Charmes 1er Cru 2013

With pass around snacks

Jambon persillé poached fig, wild rocket with organic cherry tomatoes

OR

Goat cheese terrine, wild rocket with organic cherry tomatoes

Dujac Fils & Pere Chambolie Musigny 2011 (delightful)

Domaine Labet Cotes Du Jura Trousseau 2009 (this was stunning)

Peking duck tarts, plum sauce

Chateau De Chamirey Les Ruelles Mercurey 2010 (a steal)

Chenas Les Louves Gamay 2010 (decanted for 3 hours, a serious wine)

**Porcini Pappardelle with nut brown truffle sauce and butter, enoki
crisp mushrooms ✓**

Frederic Mugnier Nuits St Georges Clos De La Marechale 2011 (weak)
Frederic Mugnier Nuits St Georges Clos De La Marechale 2012 (magic touch)
Marquis d'Angerville Volnay Taillepiers 2004 en magnum (stunning 97 pts)

Pork fillet served with haricot beans, baby carrots, potato Pont Neuf, apple soubise

OR

Cottage cheese prune roll with haricot beans, baby carrots, potato Pont Neuf, apple
soubise

Georges Noellat Vosne Romanee Les Chaumes 1er Cru 2011 (seductive)
Bruno Clavelier Vosne Romanee Aux Brulees 1er Cru 2011 (good)
**Meo Camuzet Vosne Romanee Aux Brulees 1er Cru 2011 (decant for 4 hours,
started to show some brilliance)**
Gerard Mugneret Vosne Romanee Aux Brulees 1er Cru 2012 (12 hours – super nose)
Forey Vosne Romanee Les Gaudichots 1er Cru 2007 (small parcel corner of La Tache)

Vanilla mousse, poached strawberries, chilled strawberries consommé

Billecart Salmon Cuvee Elisabeth 2002

Freshly brewed coffee and tea
Served with Indian spices flavored specialty truffles

Petit fours