

The Menu & Wine Pairings:

reception

2006 / gustav lorentz / pinot blanc / reserve / alsace

first course

2005 domaine amiot guy et fils / chassagne-montrachet / cote d'or / burgundy

bob white quail / local oven-roasted peaches / vidalia onion / mache / pink peppercorn vinaigrette

second course

2004 domaine rene leclerc / gevrety-chambertin / cote d'or / burgundy

prime delmonico steak / poached local dried cherry/ caramelized baby turnip / mizuna / fresh licorice / port wine reduction

third course

2004 / domaine raspail-ay / gigondas / southern rhone

camembert affine / poached fig / red wine black pepper glaze / dried fruit bread

fourth course

2001 / chateau st. georges / st. georges-st. emilion / Bordeaux

chocolate layer cake / local raspberry / chocolate shaving / genoise / fresh mint