

Bordeaux March 7, 2012, 6:30 pm

Appetizer

Baby Salad baby greens, bibb lettuce tarragon, chives and parsley served in a dijon vinaigrette Chateau Bellevue Entre-Deux- Mers 2009

Second

Salumi Plate country pate, sopressata cornichons, pearl onions and mustard **Clos La Coutale Cahors 2009**

Main

Beef Short Rib braised beef short rib served with roasted garlic and herb potato puree in a bordelaise sauce **Chateau Greysac Medoc 2007**

Dessert

Crème Brulee vanilla custard with candied sugar and fresh berries Maison Nicolas Sauternes 2006

\$22.50 per person, plus tax and gratuity