



## *"Welcome To Our House"*

Exquisite event with special guest  
**Jean Trimbach** of Maison Trimbach-Grands Vins d'Alsace  
Tuesday, February 8<sup>th</sup> at 6:30pm

### *Crémant de Bourgogne Jean-Michel Guillon*

Beignet d'escargot  
Roasted chicken & green celery soup

### **First to the Foyer**

*Pinot Blanc 2007*

Terrine de jambon persillée with grain mustard and croutons grillé

### **Second: The Kitchen**

*Riesling 2008*

Poached Maine lobster, baby calamari, red beets, Belgian endives, radish, tarragon-soy dressing

### **Third: The Dining Room**

*Pinot Gris Reserve Personelle 2000*

Smoked and poached foie gras with tutti frutti and foie crème brulée aux agrume

### **Fourth: The Velvet Lounge**

*Riesling Cuvée Frederic Emile 2002*

Grass fed veal with choucroute tarte, bacon Brussels sprouts, truffle sauce, cream of topinambour

### **Fifth: The Cellar**

*Gewurztraminer "SGN" 2001*

Soft rind cheese from France with apples and figs in red wine

*Thank you for your visit*

\$79pp (tax and tips not included)