

French Classic Wine Dinner 2011

9 Sep

Our first official Table One Dinner was held on Saturday, January 29th, 2011. Chef Doug and Chef Didier prepared ten courses of amazing pairings of classical French wines and cuisine.

A French Classic Dinner

Amusé bouche

Smoked Salmon Canapés and Escargot
Non-vintage, Clairette de Die, Rhone Valley

Premier plat d'un repas

Duck Terrine with Pistachios and Wild Black Cherries, Red Onion Marmalade and Gribiche Sauce
2007 Domaine de la Perriere, Sancerre

Potage

Cream of Butternut Squash with Styrian Pumpkin Seed Oil and Puff Pastry
2002 Joseph Drouhin, Cote de Nuits-Villages, Burgundy

Salade

Arugula, Mesclun, Frisee' and Radicchio, Confit of Smoked Heirloom Tomato and Basil with Roasted Beets and Dijon Mustard
Vinaigrette on Betel Palm Spathe with Elixir de Vie
2005 Chateau d'Aqueria, Tavel

Intermezzo

Star Fruit with Clove and Vanilla-Lime Sorbets
Poisson
Crawfish Flan with Baby Zucchini and Buerre Rouge Muscadine
2006 Domaine Renaud, Pouilly-Fuisse', Cote d' Or

Entree

Roasted lamb with Riced potatoes and Lemon Confit with Candied Carrots and Button Portabella Mushrooms
2005 Chateau Rocher Calon, Montagne-Saint-Emilion, Bordeaux (1 btl)
2001 Chateau Moulinet Pomerol, Bordeaux (1 btl)
1998 Chateau Haut-Bages Averous, Pauillac, Bordeaux (1 btl)
Fromage Board
Quartet of Handcrafted Regional Cheeses-
Saint Andre', Fourme d'Ambert, Comte' and Pyrenees Brebis

Dessert

Chocolate Soufflé' with Armagnac Crème Anglaise with Chocolate Truffles
1927 Alvear, Pedro Ximenez, Solera, Spain

Après

Café' du Francaise Roti