



Fitler Dining Room

Dinner with Seth Biederman
of
The Wine Merchant
Featuring the Classic Wine Regions of France
Tuesday August 20th, 2013
7:30 P.M.
\$125 per person inclusive

MENU

Passed Snacks

Martinolles Blanquette de Limoux

First

Lightly-Cooked Live Jumbo Scallop
leeks, poached oyster, oyster crème
L'Oiseliniere Muscadet Sevre et Maine

Second

Mustard-Braised Rabbit "Pithivier"
escargot, marble potato, Chervil
Domaine Les Grands Crays Viré Clessé

Third

Roasted Moulard Duck Breast
lentils, chanterelles, sauce rouennaise
Prudhon Chassagne Montrachet Rouge

Fourth

Herb-Crusted Leg of Lamb
gratin dauphinoise, thyme jus
Château Pindefleurs Saint-Émilion Grand Cru

Cheese/Sweets

Old Chatham Creamery "Ewe's Blue"
ripe peach and honey
Chateau Loupiac-Gaudiet Loupiac 2009

Petit Fours

Lavender + Vanilla Pots de Crème,
Summer Fruit in Champagne,
Honey Madeleines