

Celebrated Importer Frederick Wildman & Sons Presents
an Evening of Grand Cru Burgundy
at Charlie Palmer's Aureole
March 19, 2013

Reception

Passed Hors d'Ouvres

Vintage Champagne, the Pol Roger Brut 2004

First Course

Crab Pekoyte (with cucumber, watermelon, tomato,) OR Tuna Toro Sashimi

Domaine Christian Moreau et Fils Chablis "Valmur" 2008 Grand Cru

Second Course

Alaskan Halibut or Butter Poached Maine Lobster (pork belly, fava beans, chanterelles,
baby leeks)

Olivier Leflaive Corton-Charlemagne 2010 Grand Cru

Third Course

Liberty Duck (zucchini, farro, bing cherry, natural duck jus)

Domaine Faiveley Corton "Clos des Cortons Faiveley" 2006 Grand Cru

Fourth Course

Spring Rack of Lamb or NY Strip or Veal Ribeye

Domaine Jacques Prieur Clos de Vougeot 2009 Grand Cru

Fifth Course

Selected cheeses

Churchill's Tawny 10 year Port

We applaud the wonderful cuisine of Executive Chef Marcus Gleadow-War, the service of the gracious Aureole staff, and Private Events Director, Yula Florinskaya. Our deep appreciation to Frederick Wildman & Sons and Martin Sinkoff, Director of Marketing and Fine Wine for Frederick Wildman & Sons for their generosity and partnership.

Special thanks to Gregory Hurst, Event Chair, for planning and orchestrating the evening.