



**Wine and Food Society New York**  
**An Evening at Corton with Troplong Mondot**  
**Event # 1161**  
**Tuesday, January 15, 2013**

Hors D'oeuvres

**Champagne Henriot Brut Rosé NV**  
**Mondot de Chateau 2007**

Beet and Foie Gras  
Hibiscus | Black Olive

**Chateau Troplong Mondot 2006**

Diver Scallop  
Fresh Buddha's Hand | Rose Hip | Sea bean

**Chateau Troplong Mondot 2004**

Beef Rib  
Oxtail | Black Birch | Young Ginger

**Chateau Troplong Mondot 2000**

Berkswell  
Date | Lemon | Malabar Pepper

**Chateau Troplong Mondot 1998**

Maple  
Sour Cherry | Smoked Maple | Toast Ice Cream

**Chateau d'Yquem 1979**

We extend our thanks to Drew Nierporent and to Chef Paul Liebrandt for the fine cuisine and gracious hospitality.

We express our appreciation to Marguax Pariente, and Chateau Troplong Mondot owners, Christine Valette and Xavier Pariente for their generous support. Bravo to Myriam Ruer for her involvement and joining us from France. Thanks to Mitch Nathanson of Wine Brokers International and Geoffrey Troy, New York Wine Warehouse for their assistance. Special thanks to Event Chair, Gregory Hurst