



W&FSNY AT THE FOUR SEASONS
WITH LUC BOUCHARD AND GRAND AND PREMIER CRU
BURGUNDY FROM BOUCHARD PÈRE & FILS

OCTOBER 9, 2012

AN ELEGANT SELECTION OF HOT AND COLD HORS D'OEUVRES TO BE PASSED BUTLER STYLE.
MAGNUM CHAMPAGNE HENRIOT BLANC DE BLANCS

MENU

POACHED LOBSTER WITH VANILLA SAUCE
BOUCHARD PÈRE ET FILS BEAUNE BLANC CLOS ST. LANDRY 2005, 2006

ARCTIC CHAR, ROASTED GRAPES, PINE NUTS
BOUCHARD PÈRE ET FILS MONTRACHET 2006

BREAST OF GUINEA FOWL, WILD MUSHROOMS
BOUCHARD PÈRE ET FILS BEAUNE GRÈVES VIGNE DE L'ENFANT JÉSUS 2006, 2008

BRAISED SHORT RIBS
BOUCHARD PÈRE ET FILS LE CORTON 2006

A SELECTION OF AMERICAN CHEESES
BOUCHARD PÈRE ET FILS VOLNAY CAILLERETS ANCIENNE CUVÉE CARNOT 1999

COFFEE & TEA SERVICE

WE EXTEND OUR THANKS TO OWNERS JULIAN NICCOLINI AND ALEX VON BIDDER, CHEFS PECKO ZANTILAVEEVAN AND RICHARD BROWER FOR THE WONDERFUL CUISINE AND SERVICE. KUDOS TO SPECIAL EVENTS COORDINATOR, ASHLEY SCHUROT, FOR ALL HER ASSISTANCE. WE WANT TO EXPRESS OUR APPRECIATION TO LUC BOUCHARD AND DANNA SHAPIRO FOR MAKING THE EVENING POSSIBLE AND THOMAS HENRIOT, AND HENRIOT INC FOR THE GENEROUS SUPPORT. THANKS TO EVENT CHAIR, GREGORY HURST, FOR PLANNING AND ARRANGING THIS SPECIAL EVENING.