



The **LAMBS CLUB**
NEW YORK

Château Pape Clement Wine Dinner
Thursday, November 15th 2012

30-MINUTE COCKTAIL RECEPTION

3 hors d'oeuvres - Chef's Selection

Salmon Tartare, Scallion Dressing, Lime, Cucumber
Brown Butter Enriched Squash Soup, Spiced Nuts
House Made Pork and Veal Meatballs, San Marzano Tomato Sauce
Chateau Pape Clement Red 2004

FOUR-COURSE SEATED DINNER

Chef's Selection

1st Course

Hearts of Palm & Frisee Salad
Black Truffles, Parmesan Cheese, Porcinis
Chateau Pape Clement Red 2005

2nd Course

Roasted Diver Sea Scallops
Braised Cabbage, Caper Mayonnaise, Green Apple
Chateau Pape Clement Blanc 2004

3rd Course

Grilled Lamb Saucisson
Celery Root, Fennel, Cauliflower, Greek Yogurt, Grilled Chicory
Chateau Pape Clement Red 1996

Cheese Course

Tete de Moine, Black Currant, Cranberry Walnut Bread
Chateau Pape Clement Red 2003