

**Wine & Food Society New York
IWFS Board of Governors Black Tie Celebration
Chateau Palmer at the University Club
May 18, 2013 Event 1168**

Reception with Henriot Blanc des Blanc Champagne

Goujonettes of Sole with Mustard Sauce
Foie Gras on Brioche with Rhubarb Compote
Polenta Crisps with Aged Gouda
Avocado Rice Tuiles
Chilled Sorrel Soup with Smoked Salmon
Porcini Endive with Pine Nut Picada
Shrimp Summer Roll

First Course

Olive Oil Poached Cod
Beluga Lentils, Herb Salad, Duck Cracklings
Alter Ego 2006

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Second Course

Roasted Pintade
Morels, Asparagus and Favas
Chateau Palmer 1995

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Third Course

Braised Beef Cheeks
Truffled Yukon Gold Potato Puree and Carrot Tart
Chateau Palmer 1999

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Fourth Course

Cheese Plate
Comte Reserve
Vallee d'Aspe
Camembert
Roquefort
Chateau Palmer 2004

Coffee, Tea, (chocolates/ Petit Fours/Mignardise)

We applaud the wonderful cuisine of Executive Chef, Robert Bagli; the service of the gracious University Club staff; and Food & Beverage Director, John Grieco. Our deep appreciation to Chateau Palmer and their North American Manager, Jean-Louis Carbonnier for their generosity and partnership. Special thanks to Chateau Palmer for arranging a complimentary copy of Chateau Palmer written by Aurélie Labruyère, translated by Gila Walker, & published by Editions Mollat in 2008. Our continuing gratitude to Henriot Inc. and Danna Shapiro. Thank you to Gregory Hurst, Event Chair, for planning and orchestrating the evening.