

**W&FSNY Cellar Dinner**

*Bordeaux from the 70's*

at La Fonda del Sol  
with Chef Franck Deletrain

Thursday, September 13, 2012

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*Turbotin de Noirmoutier*  
Sauce Nantua

*Noirmoutier Turbot*  
Crawfish Sauce

**1978 Haut-Brion Blanc**

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*Ravioli de Lapin*  
Ris de Veau Pôelés, Foie Gras,  
Sauce a l'Estragon

*Rabbit Ravioli*  
Crispy Sweetbread, Foie Gras,  
Tarragon Sauce, Shaved Parmesan

**1979 d'Yquem**

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*Supreme de Canard*  
Cerises Confites, Mousseline de Salsify

*Duck Breast*  
Cherries Confit, Salsify Mousseline

**1978 Lynch Bages (yellow)**

**1978 Meyney (green)**

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*Carré d' Agneau en Crêpinette*  
Caviar D'aubergines, Chanterelles à la Crème aux Fèves

*Roasted Rack of Lamb*  
Eggplant Caviar, Creamed Chanterelles Mushrooms, Fava Beans

**1975 Lafite Rothschild (blue)**

**1975 Pichon Lalande (red)**

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*Cheese Course*  
St. Marcellin  
Tête de Moines  
Pierre Robert

**1978 Cos d'Estournel**

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*The Society extends our gratitude to Chef Franck Deletrain and his staff for the wonderful cuisine and gracious hospitality. Special thanks to Patina Restaurant Group and to Jill Halferty Lynn, Special Events Manager. Kudos to Harriet Lembeck and the Wine Committee for their selection of the evening's wines from our cellar. Our appreciation to the W&FSNY Event Chairpersons for this evening, Alan Frishman, Rhonda Cole and Gregory Hurst for planning and orchestrating this wonderful evening.*