

Tocqueville

With John Kolasa and the Wines of Château Rauzan-Ségla, Château Canon

Wednesday, October 19, 2011

MENU

GOUGERES

GRAVLAX CANAPE WITH LEMON BUTTER AND DILL

RED BEET CANELLONI WITH MONTRACHET GOAT CHEESE

CROQUETTES OF CELERY ROOT AND POTATO

black truffle mayonnaise

HOUSE-CURED PRESSED TERRINE OF FOIE GRAS

Sherry wine pearls, pickled fig compote and toasted brioche

TASTING MENU

TRUFFLED CREAMY PARMESAN GRITS AND

SUNNY SIDE UP COUNTRY EGG

house cured veal bacon

Chateau Rauzan-Segla 1983, 1985, 1986

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ROASTED SQUAB

beluga lentils and organic carrots

Chateau Rauzan-Segla 1988, 1989, 1990

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COTE DE BEOUF

pommes dauphin

Chateau Rauzan-Segla 2000,2003,2005

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TOCQUEVILLE CHEESE SELECTION

Chateau Canon 2000, 2003, 2005

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Homemade Macaroons and Chocolates

Coffee and Tea

The Society extends our gratitude to Chef Marco A. Moreria and Jo-Ann Makovitzky, for the wonderful cuisine and gracious hospitality and our appreciation to John Kolasa, Château Rauzan-Ségla, Château Canon, for the specially selected vintage wines and generous support. Thank you to Besty Davis Reynard, Brand Ambassador, for the Chateaux for her help. Special thanks to Event Chair, Gregory Hurst for planning and organizing the food and wine for this wonderful evening.