



JEAN CLAUDE ROY DINNER

November 13, 2018

HORS D'OEUVRES

Goat Cheese, Fig, Speck, Balsamic Deviled Eggs,
Crab, Soy, Apples

Pierre Chainier Brut

FIRST COURSE

Saumon

Chilled Champagne Poached Scallop, Grapefruit, Caviar, Fennel

1749 Rosé

SECOND COURSE

Canard

Pan Roasted Duck Breast, Braised Radish & Chanterelle Salad,
Frisée, Orange, Absinthe Vinaigrette

Brunel Grenache

THIRD COURSE

Boeuf

Braised Beef Cheek, Pommes Purée, Charred Scallion Salsa Verde

Mas la Chevalière, Cabernet Sauvignon

DESSERT COURSE

Douce

Pear, Armagnac, Almond Tart Soleil

Domaine de Durban

[ÉLEVÉ]