



JEAN CLAUDE ROY DINNER

PASSED HORS D'OEUVRES

Poached Butter Lobster Medallion, Chive Crème Fraiche, Caviar

Mushroom Chive Flatbread Bites

Seared Duck Crostini, Cherry Thyme Chutney

FIRST COURSE

Butternut Granny Smith Apple Bisque,
Sage Duck Confit, Cranberry Relish, Crème Fraiche
Veuve Clicquot, Brut, Champagne, France

SECOND COURSE

Tomato Stewed Octopus, Fried Garbanzo Beans,
Frisée Herb Salad
Simonnet-Febvre, Chablis, France

THIRD INTERMEZZO COURSE

Grey Goose and Limoncello Lavender Sorbet

FOURTH COURSE

Rosemary Braised Pork Shanks,
Creamy Polenta, Oyster Mushroom Ragu,
Roasted Tri Colored Cauliflower
2012 Château De La Ligne, Bordeaux Supérieur, France

FIFTH COURSE

Spiced Port Wine Poached Pear Wrapped in Puff Pastry,
Vanilla Bean Anglaise With Pomegranate and Chambord Reduction
