



CELEBRATION OF BORDEAUX

FEBRUARY 29TH, 2024

WELCOME RECEPTION

ESCARGOT EN CROUTE

ESCARGOT WITH GARLIC BUTTER AND PUFF PASTRY

CHÂTEAU TOUR LÉOGNAN BLANC PESSAC-LÉOGNAN

FIRST COURSE

SALADE LYONNAISE

FRISÉE LETTUCE, BACON LARDONS
SHERRY VINAIGRETTE, POACHED EGG

CHÂTEAU TOUR LÉOGNAN BLANC PESSAC-LÉOGNAN

SECOND COURSE

COQ AU VIN

BORDEAUX-BRAISED CHICKEN THIGHS AND
DRUMSTICKS, PEARL ONIONS, MUSHROOMS,
CARROTS. MASHED POTATOES

*CHATEAU PIERRE 1ER, SAINT-ÉMILION
CHATEAU LA GRANGE NEUVE, POMEROL*

THIRD COURSE

STEAK AU POIVRE

PEPPERCORN-CRUSTED PRIME NY STRIP
BROCCOLINI, FRITES

*HAUT MEDOC DE "MADAME" CHATEAU BEAUCAILLOU
GRIFFONS DE PICHON BARON, PAUILLAC*

DESSERT

LEMON MERINGUE PIE

SHORTBREAD CRUST, LEMON CURD, MERINGUE

CHATEAU SIMON, SAUTERNES

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES PRIOR TO
PLACING YOUR ORDER. CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS



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