

Normandy Wine Tasting Menu

FIRST COURSE

Apple Beignet served with Seared Duck finished with an Orange Glaze

Wine: Johanneshof Reinisch Pinot Noir Reserve "Grillenhugel" 2004

SECOND COURSE

Green Bean Salad, Roasted Capers, Almonds, Frissee, Goat Cheese and Red Wine Vinaigrette

Wine: Felsner Grüner Veltliner "Vordenberg" 2007

THIRD COURSE

Frutti di Mare, Seared Scallops, Mussels, Lobster, Andouille Sausage, Tomatoes and Garlic

Wine: Harkamp Sauvignon Blanc "Oberburgstall" 2006

FOURTH COURSE

Roasted Veal Tenderloin, Crispy Truffle Potatoes, Chanterelle Mushrooms, and Peppercorn Cream

Wine: Johanneshof Reinisch St. Laurent Reserve "Frauenfeld" 2004

FIFTH COURSE

Poached Pear baked in a pastry with Calvados Vanilla Cream and Camembert Cheese