

WINE IN THE WOODS

March 22, 2008

SARGENT CENTER FOR OUTDOOR EDUCATION

Bill Nesto, Sommelier ▪ Victor Beguin, Executive Chef

MENU

1

Hors d'oeuvre

Gruyère cheese fondue in puff pastry

Champagne:

Larmandier-Bernier, Ne d'une Terre de Vertus, Non-Dosé 1^{er} Cru

2

**Vegetable terrine of roasted vegetable, with herbed goat cheese,
warm vinaigrette, and basil chiffonade**

Loire Valley Sauvignon Blanc:

Vincent Gaudry, Sancerre, Vieilles Vignes, 2006

3

Cream of mussel soup with saffron

Dry Sherry:

Hidalgo, Manzanilla, La Gitana

4

Seared scallops with roasted garlic Sabayon with lettuce cream sauce

Alsace White Wine:

Pierre Frick, Gewürztraminer, Rot Murlé, 2005

5

Duckling in Dodine Sauce

Dodine - one of the oldest sauces in French cooking (1350) - is a reduction of Burgundy, Cognac, shallots, pepper and nutmeg combined with a reduced duck stock, served over the roasted duck and mushrooms with sautéed vegetables

Red Burgundy:

Jean-Claude Rateau, Beaune, 1^{er} Cru, Reversées, 2005

6

**Fruitwood charcoal oven roasted spring lamb,
rustic glazed potatoes, carrot julienne, Chanterelle mushroom and rosemary sprig**

Rhône Red Wine:

Jean David, Côtes du Rhône Villages, Séguret, 2004

7

Dessert

Reine de Saba chocolate almond tort

Fortified Late Harvest Red Wine:

Domaine du Traminer, Banyuls, Rimage Mise Tardive, 2003

White chocolate pistachio griottine macarons

Tea & coffee