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 1er 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, 1er 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 Traginer, Banyuls, Rimage Mise Tardive, 2003  
White chocolate pistachio griottine macaroons  
Tea & coffee