



Confrerie de la Chaine des Rotisseurs
Greater Washington, DC Chapter
Paul S. Haar, Bailli

WEDNESDAY, JANUARY 27, 2010
DINNER

ADOUR AT THE ST. REGIS WASHINGTON D.C.

EXECUTIVE CHEF JULIEN JOUHANNAUD
SOMMELIER RAMON NARVAEZ

adour

THE ST. REGIS WASHINGTON, D.C.
cuisine designed with wine in mind

GOUGERES

PISSALADIERE

TUNA TARTARE & MANGO CHUTNEY

HEIDSIECK & Co. MONOPOLE CHAMPAGNE NV

AMUSE BOUCHE

DAURADE CEVICHE

ESPELETTE, CORN EMULSION, POP CORN

CLOS FLORIDENE GRAVES 2003

PAN SEARED JOHN DORY "MATELOTE" SAUCE

PEARL ONION, BRAISED PORK BELLY

PONZI TAVOLA PINOT NOIR WILLAMETTE VALLEY 2007

SEARED FOIE GRAS WITH APPLES AND GRAPES

RENÉ MURÉ GEWÜRZTRAMINER ALSACE 2006

COLORADO LAMB RACK

FARRO, APRICOT CONFIT, PIQUILLOS

KAY BROTHERS AMERY VINEYARDS SHIRAZ HILLSIDE MCLAREN VALE 2003

CONTRAST OF RASPBERRY AND CHOCOLATE

RASPBERRY SAUCE

TAYLOR FLADGATE PORTO LBV 2001, FONSECA PORTO LBV 2003