

La Confrérie de La Chaine Des Rôtisseurs  
Waterfall Room  
Wednesday, October 22, 2008

**Hamachi Tartar**

avocado, daikon radish, togarashi pepper  
*Leth Gruner Velliner Steinagrund 2007*

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**Hudson Valley Foie Gras**

peach, lemon verbena, cubeb black pepper  
*Treana Viognier Mer Soleil Vineyard 2006*

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**Steamed Loup de Mer**

celery root purée, lemon brown butter, brussels sprouts  
*Sequoia Grove Chardonnay 2006*

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**Millbrook Venison Saddle**

mission figs, baby beets, natural jus  
*Cos D'Estournel Grand Cru 1996*

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**Artisan Cheeses**

Twig Farm, Vermont, semi-soft, goat's cheese  
Brebirousse d'argental, France, aged 30 days, pasteurized sheep's milk  
Tomme Crayeuse, France, aged five months, raw cow's milk  
Appenzeller, Switzerland, hard, wash brine, raw cow's milk  
Blu del Moncenisio, Italy, semi-soft, raw cow's milk  
*Domaine Cros Minervois Les Aspres 1999*

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**Almond Gateau Breton**

blueberries, apricot gelée, local sweet corn ice cream  
*Cave Spring Late Harvest Reisling Indian*

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