



December 4, 2007

Chaine des Rôtisseurs Dinner

COURSE ONE

ANISE BRAISED ROCKFISH

HOUSE CURED PORK BELLY

2005 Clos Pegase – Mitsuko's Vineyard

Chardonnay

Carneros, Napa Valley, California

COURSE TWO

PAN ROASTED DUCK BREAST

LEG CONFIT DUMPLINGS AND SPICED BLACK PLUM COMPOTE

2002 Domaine Daniel Rion

Vosne Romanée Village

Nuit St. Georges, France

COURSE THREE

DUO OF BEEF

FOIE GRAS STUDDED BEEF SHORTTRIBS IN PASTRY

PAN ROASTED SIRLOIN PAVÉ WITH ROASTED ROOT VEGETABLES

1999 Chateau Mouton Rothschild

Pauillac

Bordeaux, France

COURSE FOUR

ST. ANDRE PANNA COTTA

GRANNY SMITH APPLE FLUID GEL, TASMANIAN PEPPER CROCCANTE,

THYME SHORTBREAD

2004 Thorn-Clarke Terra Barossa

Shiraz

Barossa Valley, Australia

COURSE FIVE

POACHED FIG TART WITH ALMOND CUSTARD

2001 Olivares Dulce Monastrell

Jumilla, Spain