
PARK HYATT WASHINGTON D.C.®

La Chaîne des Rôtisseurs

2009 Mid-Atlantic Regional Assemblage

Park Hyatt Washington, DC

Saturday, May 30, 2009

RECEPTION

HORS D'OEUVRES

**Louis Roederer Brut Premier*

DINNER

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Lobster, Yellow Beet and Pole Bean Salad, Rosemary Vinaigrette  
*\*Yves Guegniard Savennieres La Croix Picot 2003*

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Pan Braised Turbot with Spring Vegetable Minestrone, Lemon Verbena
**De Pavie Macquin Le Rose 2008*

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Moulard Duck Breast over Israeli Cous Cous "Risotto", Cepe Mushroom  
*\*Domaine de l'Arnesque Chateauneuf du Pape 1998*

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Loin of Lamb Wrapped in Fennel and Proscuitto, Potato Gratin
**Mayo Ricci Vineyard Zinfandel 2000*

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Foie Gras Creme Brulee  
*\*Domaine des Baumard Quarts de Chaume 2003*

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Lemon Panna Cotta, Strawberry Sorbet, Fresh Strawberry Soup, Citrus Crisp
**Di Lenardo Vineyards Pass the Cookies 2007*