



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

Sunday, February 21, 2010 Dinner  
PLUME AT THE JEFFERSON HOTEL  
EXECUTIVE CHEF DAMON GORDON  
SOMMELIER MICHAEL SCAFFIDI

TASTING MENU

AMUSE BOUCHE  
Chef's Daily Preparation

PRE-APPETIZER  
Scallop Boudin Blanc  
Cauliflower Cream, Caviar, Micro Chives

APPETIZER  
Foie Gras Tasting  
Royale, Seared, Croquant, Three Garnishes

ENTREE  
Noisettes of Elysian Fields Lamb  
Fennel Boulangère, Pollen with Licorice Lamb Jus

CHEESE  
Epoisse Royale  
Brioche Wafer, Local Honeycomb

DESSERT  
Cinnamon Financier  
Roasted Green Apple, Chestnut Ice Cream

MIGNARDISES AND CHOCOLATES

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness.