

La Confrérie de la Chaîne des Rôtisseurs Bailliage of Greater Washington, DC

L'AVANT-GARDE

September 19, 2024

Amuse-Bouche

Seared Scallops, turmeric beurre blanc

Bigorre pig, crispy pig's trotters, foie gras, escargots

Grilled Eggplant Salad, orange segments and zest,
mint, pine nuts and honey

Champagne José Michel "Prémices", Moussy, France

First

Duck Nougat, duck thigh confit, foie gras,
micro herbs salad, truffle vinaigrette

Domaine Tempier Rosé 2023, Bandol, France

Second

Maryland Crab Tartare, creamy fresh avocado,
chives, cucumber gazpacho

Château de Crézancy Sancerre 2023, Loire, France

Third

Magret de Canard à la Rouennaise, clarified butter potato, confit oranges

Château Simian, Les Clefs du Caladas 2023, Châteauneuf-du-Pape, Rhône, France

Cheese

Truffle Brie, baguette and SalaNova

Domaine Danjean-Berthoux, Givry Meix au Roi 2022, Côte Chalonnaise, Burgundy, France

To End

Ultimate Chocolate on a dacquoise biscuit, citrus jam, mandarin jelly, roasted hazelnuts, milk
chocolate mousse

By Chef Sébastien Giannini



Inductions into the Chaîne des Rôtisseurs

Robert Rooney, Maître de Table
Sébastien Giannini, Maître Restaurateur

Judith Mazza, Bailli
Jeff Vasser, Bailli Provincial Mid-Atlantic, Inducting Officer