

Holiday Champagne & Wine Dinner  
December 1, 2008  
7:00 P.M.

*First Course*

Chicken Liver Pâté  
*Aubry Rosé Champagne*

*Second Course*

Forest Mushrooms Vol-Au-Vent  
with Champagne Cream  
*René Geoffroy "Cuvée Empreinte" Champagne*

*Third Course*

Scallops with Sautéed Spinach,  
Celery Root Gratin & Champagne Cream Sauce  
*Pichot Vouvray - 2007*

*Entrée*

New York Strip  
with Potatoes Dauphinoise & Merlot Butter  
*Chateau Mirebeau, Pessac-Leognan - 2000*

*Cheese & Salad*

Selles Sur Cher with Maison Salad  
& Champagne Vinaigrette

*Dessert*

Chocolate & Caramelized Pecan Tart  
with Raspberries & a Caramel Cage  
*Warres Warrior Vintage Character Port*