

B.V. Wine Dinner

Sazerac signature cocktail hour

First Course

Signet Chardonnay

&

Panéed Veal Sweetbreads with a Tangy Dijon Picata Sauce and Pickled Cabbage

Second Course

Napa Chardonnay '05

&

Seared Scallop Wrapped with Neuske's Apple Wood Smoked Bacon on a Mushroom Ragout

Third Course

Carneros Pinot Noir '06

&

Grilled Duck Sausage with Foie Gras and Port Glace

Fourth Course

Georges de Latour '05

&

Kobe Beef Strip over Horseradish Potato Galette and a Fines Herbes Jus Lie

Fifth course

Rosenblum Desire Chocolate Port

&

White Chocolate Creme Brulée with Chambord Macerated Raspberries