MENU FOR 2013 ASSEMBLAGE

Gathering

Copper Vineyard Chardonel, Virginia, 2011

(Subject to slight change, if necessary)

***Selected Hors d’oeuvres***

*Duck Confit and Morello Cherrry Turnover*

*Citrus Cured Salmon Tartare*

*Oyster Gratin Florentine*

Polo Club Brute

Jacquart Champagne, Rosé, Reims

La Tordera Brunei, Prosecco

A.R. Lenobel, Millésime, Blanc de Blancs, 1990

Croney Three Ton Sauvignon Blanc, Marlborough, 2011

***Smoked Sea Scallop Printaniere***

*seared with grilled asparagus, blistered grapes, upland cress,*

*pink peppercorn cream fraïche and verjus gelé*

Bai Gorri Blanco, White Rioja, Cosecha

***Halibut a la Nantua***

*pan roasted with spring peas, leeks, crayfish-tarragon relish,*

*sunchoke mousseline and crayfish emulsion*

Beauroy, Chablis Premier Cru, 2008

Pali Riviera Pinot Noir, Sonoma, 2010

*Buttermilk Sorbet*

***Duet d’Agneau Provençale***

*lamb loin medallion and “osso bucco” with roasted fennel,*

*potato-chèvre gratin, niçoise olives and citrus lamb jus*

Jaspi Maragda Montsant, 2008

Cooper Vineyard Petit Verdot Reserve, Virginia, 2010

Penley Estate Cabernet Sauvignon Reserve, Connawarra, 1998

***Gorgonzola Picante Guffanti***

*mountain gorgonzola with walnut butter*

*and pickled pear purée*

***Dark Chocolate Pavé***

*with cherry-rhubarb compote, olive oil ice cream, and fleur de sel*

D’Arenberg, McLaren Vale, Vintage Declared Shiraz Port, 2003

***Designed and Executed By:***

*Chef Jeffrey & Sallie Buben, Proprietors*

*Edward Walker, Chef de Cuisine*

*Amanda Johnson, Pastry Chef*