

# LEFT BANK BORDEAUX WINE DINNER

## R E C E P T I O N

Smoked Duck Breast Skewer with Dates, Chives  
and Walnut Oil  
*Rosé Champagne*

## A M U S E B O U C H E

Jamón Pata Negra, Marinated Watermelon, Lemon  
Confit, Mint  
*AltO de Cantenac Brown, 2022*

## F I R S T C O U R S E

Braised Quail with Morels, Golden Raisin,  
Carrots, Pearl Onions in Puff Pastry  
*BriO de Cantenac Brown, 2016*  
*Chateau Cantenac Brown, 2009*

## S E C O N D C O U R S E

Rosemary Crusted Lamb, Gnocchi Truffled  
Potato Au Jus, Grilled Bell Peppers  
*Chateau Cantenac Brown, 2015*  
*Chateau Cantenac Brown, 2016*

## T H I R D C O U R S E

Fromage and Café  
Cheese, Marmalade, and Nuts

C L U I N A R Y D I R E C T O R : P A S C A L S A N C H E Z