



(505) 988-2355

Robert Kacher Wine Dinner

November 4, 2009

First Course

Torchon de Foie Gras

with Homemade Brioche, Walnuts and Pomegranate

Lamiable Grand Cru Brut Champagne NV

Second Course

Grilled Mushroom Salad

with Apples, Chickory and Chource

Manciat Pouilly Fuisse 2007

Third Course

Sauteed Duck Confit

with Pork Belly and Dried Figs

Chateau de Miniere Bourgueil 2006, Loire

Entrée

Braised Prime Beef Shortrib and Roast Beef Tenderloin

with Potato-Parsnip Puree

Andre Brunel Les Cailloux Chateauneuf du Pape 2006

Dessert

Crème Brulee with Apricot Jam cookies

Domaine de Beaumalric Muscat de Beaumes de Venise 2005

****85 Dollars per person Tax and Gratuity not Included****