



CHATEAU  
LYNCH  BAGES

DINNER WITH CHÂTEAU LYNCH-BAGES

&

JEAN-MICHEL CAZES

Wednesday, May 23rd 2018

*champagne reception—*

BEEF TARTARE HORSERADISH  
& SMOKED TROUT ROE  
DEVEILED QUAIL EGG OSSETRA  
CAVIAR & CHIVES

A. MARGAINE BRUT CHAMPAGNE 'LE BRUT' NV

*first course—*

BRIOCHE ENCRUSTED ALASKAN HALIBUT  
*Morel mushrooms, French white asparagus,  
wild ramp velouté, lemon thyme*

BLANC DE LYNCH-BAGES 2016

*second course—*

PAN ROASTED SQUAB  
*Hudson Valley foie gras, confit baby carrots,  
mountain huckleberries & cocoa*

ECHO DE LYNCH-BAGES 2011 — MAGNUM  
CHÂTEAU LYNCH-BAGES 2012 — MAGNUM

*third course—*

COLORADO LAMB LOIN  
*smoked lamb leg cannelloni, flageolet bean  
purée, fiddlehead ferns & summer truffle*

CHÂTEAU LYNCH-BAGES 2005 — MAGNUM  
CHÂTEAU LYNCH-BAGES 2000 — MAGNUM  
CHÂTEAU LYNCH-BAGES 1996

*dessert—*

ALMOND PEACH CAKE  
*ginger ice cream, caramel, almonds*

CHÂTEAU SUIDIRAUT SAUTERNES 2009

