

LOUIS JADOT

LOUIS JADOT WINE DINNER

February 12th, 2019

reception—

GOUGÈRES

Alba white truffle & fontina

TARTS OF BEEF TARTARE

horseradish cream & smoked trout roe

CLASSIC KIR SERVICE

2015 BOUZERON DOMAINE GAGEY &

L'HÉRITIER-GUYOT CRÈME DE CASSIS DE DIJON

first course—

PAN SEARED DIVER SCALLOP

*scented with vanilla bean & citrus ash,
red endive, caramelized crosnes & sauce Vin Jaune*

2015 PULIGNY MONTRACHET 1ER LES FOLATIÈRES

DOMAINE LOUIS JADOT

2015 CORTON CHARLEMAGNE GRAND CRU (MAGNUM)

DOMAINE DES HÉRITIERS LOUIS JADOT

second course—

CELERY ROOT CANNELONI

*buttermilk ricotta & brown sugar pork cheek ham
hen of the woods mushrooms & parsley*

2011 BEAUNE 1ER CLOS DE URSULES

DOMAINE DES HÉRITIERS LOUIS JADOT

2011 BEAUNE 1ER THEURONS DOMAINE GAGEY

third course—

ROHAN DUCK BREAST “AU POIVRE”

*dark cherry jus, buttered wheatberries,
seared Hudson Valley foie gras*

2014 CHAMBOLLE MUSIGNY 1ER LES FUÉES DOMAINE LOUIS JADOT

2014 GEVREY-CHAMBERTIN 1ER CAZETIERS DOMAINE LOUIS JADOT

main course—

DRY-AGED KOBE BEEF TENDERLOIN

*confit baby turnips & fermented greens,
mustard seed, Perigord truffle butter*

2011 CORTON POUGETS GRAND CRU (MAGNUM)

DOMAINE DES HÉRITIERS LOUIS JADOT

2014 BONNER-MARES GRAND CRU DOMAINE LOUIS JADOT

dessert—

BRILLAT-SAVARIN

Japanese sponge cake & cassis poached pears

2007 TAITTINGER ‘COMTES DE CHAMPAGNE’ BLANC DE BLANCS

