

Escoffier Dinner 2010
The Westin Bonaventure Hotel

Amuse

Rhode Island Day Boat Diver Scallop Carpaccio
micro mirapoix, brandywine heirloom tomato gelée
Heidsieck, Monopole Blue Top Brut Champagne

Starter

Shaved Black Foot Ham
quenelle of caramelized brown fig, petite peppercress, local honeycomb
Domaine Vieux Lazaret, Chateau Neuf-du-Pape Blanc

Fish

Japanese Blue Fin Toro
miso foam, asian pear, micro shiso
Louis Jadot, Santenay Clos de Malte

Intermezzo

French Butter Pear Sorbet, Pisco Granite

Entrée

Seared Tenderloin of Veal
crispy sweetbread, chanterelle, tiny vegetables, celeriac puree, white truffle
'05 Domaine des Roches Nueves, Saumur-Champigny, Marginale

Dessert

Caramelized Warm Winter Fruits
sugared currents, brown butter ice cream
'07 Chapoutier Banyuls

Mignardises

Frangelica Gelée, Homemade Marshmallows, Grand Marnier Ganache
Fonseca 10 Year Old Tawny

Executive Chef Andreas Nieto

Whitney Werner: Escoffier Chair Dr. Joel Fischer: Master Sommelier