

2012 Forks & Corks
Winemaker Dinner Menu
With Host Jack Edwards
Jan. 27, 2012 6:30PM



Hors d'Oeuvres

Gougeres of duck pate with lingonberry
Shrimp Gazpacho Shooters
Baby Bellos stuffed with crabmeat remoulade
Chilled PEI mussels on ½ shell with mustard shallot cream
2009 VIOGNIER, SIMPSON VINEYARD

First Course

Pan Seared Maine Diver Scallop
Creamy Pancetta Risotto, braised Rapini greens
2009 CHARDONNAY, NAPA VALLEY

Second Course

Duck Confit Ravioli
With reduced duck jus and sour cherry coulis
2009 PINOT NOIR, GARYS' VINEYARD

St.Germaine and Champagne mango sorbet palate cleanser

Third Course

Dijon and Herbes de Provence rubbed Australian Lamb Chop
Grilled and served with Rosemary Cabernet sauce, Cauliflower gratin and minted pea puree
2007 THE ORACLE, NAPA VALLEY RED

DESSERT

Chef's Surprise

125.00 per person inclusive.

THE BIJOU CAFÉ
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