

CHARLOTTE WINE & FOOD WEEKEND

Café Monte
&
Maison Drouhin
Laurent Drouhin

First Course

Poached Langoustine
Roasted Leek and Fava Bean Succotash, Chablis Buerre Blanc

Wine Pairing ~ 2007 Chablis Premier Cru

Second Course

Sautéed Skate Wing
Spinach Risotto, Meyer Lemon and Basil Nappage

Wine Pairing ~ 2007 Beaune Clos des Mouches Premier Cru

Third Course

Pan-Fried Quail
Braised Swiss Chard, Blackberry Demi-glace Reduction

Wine Pairing ~ 2008 Brouilly

Fourth Course

Rabbit Confit
Fried Green Tomato Napoleon, Morel Mushroom Corn Cream Reduction

Wine Pairing ~ 2007 Gevrey - Chambertin

Fifth Course

Seared Colorado Lamb Chop
Classic Ratatouille, Sauce a la Perigourdine

Wine Pairing ~ 2007 Chambolle - Musigny Premier Cru

Sixth Course

Paris - Brest
Choux Pastry, Hazelnut Pastry Cream

Wine Pairing ~ 2006 Chassagne - Montrachet