***Bastille Day Wine Supper***

*July 14, 2017*

***BUTLER PASSED HORS D’EOUVRES***

***Foie Gras and Pineapple Soubise***

***Onion and Olive Pissaladiere***

***Cheddar Gougères***

*~Marcel Martin Cremant de Loire Tete de Cuvee, Loire France~*

***SEATED SUPPER***

***Orange Poached Baby Squid with Corn Bread Stuffing***

*Whole Grain Mustard Sauce*

*Haricot Verte a L’Orange*

*~2016 Domaine Cezanne Chevalier Torpez Rose, Saint Tropez France~*

***Braised Rabbit (Lapin)***

*Silky Leek Veloute’*

*Smoked Chanterelles*

*Pear Shaped Arancini*

*~2013 Chateau Fuisse’ Pouilly Fuisse’ Tete de Cru, Burgundy France~*

***Taco en Blanc***

*Handmade Corn Tortillas filled with Crispy Sweetbreads*

*White Mole Sauce*

*~2015 Alain Normand Macon La Roche Vineuse, Burgundy France~*

***Venison Tenderloin***

*Red Raspberry Beurre Rouge*

*Wild Mushroom and Radicchio Pouches*

*~2014 Domaine Chamfort Rasteau, Rhone Valley France~*

***Tres Fromage***

 ***“Mimolette”-*** *Cows Milk from Lille France*

***“Bucheron****”- Goat Milk from The Loire Valley*

***“Pont LeVeque****”- Cows Milk from Normandy*

*~2015 Les Haute de Janeil Syrah Grenache, Languedoc France~*

***Les Desert***

***Butter Crisped Fruit Palmiers***

*Minted Berries*

*Gouda Fondue*

*~La Fleur D’or Sauterne Bordeaux France~*