

## albert bichot wine dinner

9 february 2012

### first course

poached jumbo prawns

*tomato caviar, horseradish buerre blanc*

DOMAINE LONG-DEPAQUIT AOC CHABLIS, 2009

### second course

pickled carrot salad

*micro baguette, vermont boursin cheese, house-cured sausage*

MAISON ALBERT BICHOT POUILLY-FUISSE, 2010

### third course

smoked duck breast

*cherry, panzanella salad*

MAISON ALBERT BICHOT BOURGOGNE PINOT NOIR, 2010

### fourth course

braised local lamb breast

*chive spaetzle, baby carrots, braising jus lie*

MAISON ALBERT BICHOT GEVREY-CHAMBERTIN, 2009

### fifth course

trio of chocolate

MAISON ALBERT BICHOT CREMANT DE BOURGOGNE ROSÉ, NV

