



Gargouille Collection Wine Dinner

With Special Guests Ryan Williams of Gargouille Collection
& Wine Expert David DuBou from Vintner Select

Thursday January 15th, 2015

Reception 6:30PM

Domaine René Muré Riesling "Signature" 2012, Alsace

Roasted Beet, Serrano Ham, Bleu d 'Auvergne Crostini

Alsacian Onion Tart

Zucchini Chips and Piperade

Dinner 7PM

Soup

Frédéric Brouca "Samsó Seuille" 2013, Languedoc

Potage Bonne Femme

Potato, leek and carrot soup, nutmeg croutons, Gruyère cheese

Appetizer

Frédéric Brouca "Champs-Pentus" 2013, Faugères

Roulade de Poulet

Mushroom and Comté cheese mousse chicken roulade

Thyme scented polenta, pan sauce and Faugères wine reduction

Entrée

Terracaë Malbec 2012, Cahors

Steak de Boeuf

Hanger Steak, flageolet ragoût, harissa chimichurri

Dessert

François Villard Syrah "L'Appel des Sereines" 2012, Rhône

Palmier au Fromage de Chèvre

Palmier cookie, goat cheese mousse, raspberry coulis

Chef de Cuisine Edoardo Bacci

\$65 per person plus tax and gratuity

Wines will be available for purchase with 15% discount through Westport Whiskey & Wine

For Reservations please call Guy Genoud 502-883-3153