

# Chaîne Dinner 2011

## Course One

### **Seared Diver Scallop**

Caramelized Fennel, Watercress,  
Blood Orange & Pomegranate Reduction

2009 Montintin, Sancerre

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## Course Two

### **Duck Confit & Vegetable Terrine**

Hudson Valley Goat Cheese,  
Duck Prosciutto, Smoked Tomato Aioli

2005 Bouchard Pere & Fils, Pommard

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## Course Three

### **Veal Cheek & Sweetbread Ravioli**

Roasted Root Vegetables,  
Swiss Chard, Rich Beef Jus

2006 Clos du Mont-Olivet,  
Chateauneuf du Pape, La Cuvee du Papet

## Course Four

### **Soft Poached Egg & Frisee Salad**

Pickled Red Onion,  
Shaved Celeriac, Bacon Lardons,  
Olive Oil Croustads, Hot Mustard Vinaigrette

2003 Hirsch, Gruner Veltliner, Lamm

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## Course Five

### **Tenderloin of Bison**

Foie Gras, Medley of Black Trumpets,  
Hedgehog and Yellow Foot Mushrooms,  
Truffled Potato Puree, Baby Vegetables,  
Bone Marrow infused Bordelaise Sauce

2001 Elan, Cabernet Sauvignon, Napa Valley

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## Course Six

### **Variations of Chocolate**

Chocolate Truffle Tart  
Chocolate Cardamom Ice Cream  
Chocolate Covered Strawberry