



FRANKLIN PLAZA

41ST ANNUAL INDUCTION DINNER

Confrerie de la Chaine des Rotisseurs

Bailliage d'Albany

RECEPTION

Veuve Clicquot
Brut

Hors d'oeuvres
Shellfish Tower

FIRST COURSE

Lobster Bisque
Thyme Shortbread Buttons – Edible Flowers
JanotsBos Meursault, Burgundy 2012

SECOND COURSE

Dover Sole Meuniere
Fried Capers, Fresh Lemon
Alexandere Monmousseau Vouray "Clos le Vigneau," Loire Valley 2016

THIRD COURSE

Veal Loin Galantine
Sweetbreads, Spinach, Sauce Bercy, Cauliflower Puree, Brussels Sprout Petal Confetti
Bouchard Pere & Fils Vosne Romanee, Burgundy 2005

SORBET

Pink Grapefruit Sorbet

MAIN COURSE

Tournedo Rossini
Foie Gras Crowned Fillet Medallion, Crouton, Madiera Demi Glaze
Parisienne Gnocci, Haricot Verts, Baby Carrot
Chateau Tour-Pibran, Pauillac, Bordeaux 2010

SALAD COURSE

Frisee Salad
Goat Cheese Panna Cotta, Fig Jam, Pistachio Confetti
JanotsBos Saint-Aubin 1er Cru, Burgundy 2012

DESSERT TRIO

Cream Puff Swan, Milk Chocolate Pots De Creme – White Chocolate Mousse,
Gold Dusted – Dark Chocolate Spoon, White Chocolate, Cherry, Hazelnut Nougat
Warre's Warrior Porto Finest Reserve