

WESTCHESTER MAGAZINE'S
WINE & FOOD
FESTIVAL

MAISON JOSEPH DROUHIN WINE DINNER
with Chef Jacques Loupiac and Laurent Drouhin,
Director of US Market Maison Joseph Drouhin
La Panetiere, Rye
Friday, June 7, 2019

RECEPTION

Assorted Canapés

FIRST COURSE

Mousse of Atlantic Halibut Soufflé sided by Gulf prawns, lobster sauce
VAUDON CHABLIS SECHER PREMIER CRU 2015

SECOND COURSE

Pan Seared Atlantic Wild Striped Sea Bass,
lemongrass bouillon, tomato fondue, mirepoix, cranberry beans
CHASSAGNE MONTRACHET BLANC 2013

THIRD COURSE

Crisp Breast of Long Island Duck, Crumble of Skin
leg confit wrapped in kale, patty pan squash, carrot purée, Salmi sauce
GEVREY CHAMBERTIN 2015
NUITS SAINT LES PROCES PREMIER CRU 2012

FOURTH COURSE

Selection of Farm Ripened Cheeses, Walnut-Raisin Bread
assorted marmalades, candied nuts, granola
CHOREY LES BEAUNE 2016

DESSERT

Refreshing Malibu Caribbean Rum Sun Splash
diced pineapple in peach jelly, Malibu foam

