

WESTCHESTER MAGAZINE'S
WINE & FOOD
FESTIVAL

CHÂTEAU MARIS WINE DINNER

With Special Guest Jacques Herviou, Co-Owner Of Château Maris

RiverMarket Bar & Kitchen

Friday, June 7, 2019

HORS D'OEUVRES

MARIS SELECTION BLANC mv

FIRST COURSE

Pappardelle Verdi

slow-braised Sir William farm lamb ragú, fresh mint & olives

CHÂTEAU MARIS ESTATE LA TOUGE 2016

SECOND COURSE

Fazio Farms Roast Duck Magret

Hudson Valley foie gras sauté, ray tousey raw honey glaze

CHÂTEAU MARIS ESTATE LAS COMBES 2016

THIRD COURSE

Roast Highland Farms Venison

garlic whipped potatoes, red wine & chocolate sauce

CHÂTEAU MARIS ESTATE LES PLANELS 2016

FOURTH COURSE

Sugar Hill Farm Filet Mignon

caramelized shallots, bulich mushroom co. wild mushroom cream sauce

CHÂTEAU MARIS ESTATE LES AMANDIERS 2016

DESSERT PETITS FOURS

Coffee



CHÂTEAU MARIS



FRESH MARKET BAR & KITCHEN WINE & SPIRITS

“...ONE OF THE FIVE MOST ENVIRONMENTALLY FRIENDLY WINERIES IN THE WORLD”

WINE SPECTATOR