



La Confrérie de la Chaîne des Rôtisseurs

Bailliage de Boston

Chapitre du Printemps

Mondial du Vin Intonization

Boston Legends of Food & Wine Award

Avram J. Goldberg

Meritage

24 avril 2016

Reception:

Spring Asparagus Soup Sip with Garlic Foam

Pan Fried Cape Oyster on the Half Shell with Champagne Caper Tartar

Confit of Duck and Rhubarb Filled Crepe

Char Seared Yellowfin Tuna with Pickled Ginger and Wasabi Mayo

Veuve Clicquot Brut Yellow Label Champagne, France

Pan Roasted Line Caught Cod over Georgia Sweet Pea Risotto

Equinox Farm Pea Tendrils and Shaved Black Truffles

2012 Center of Effort Chardonnay, Edna Valley, California

Smokey Chilled Maine Lobster

Oro Blanco, Frilly Mustard Greens, Baby Tomatoes

2014 Chaleur Estate Blanc, Columbia Valley, Washington

Braciola Wrapped Slow Roasted Prime Tenderloin

Early Spring Vegetables

Smokey Shallot Cream and Red Wine Syrup

2009 Chateau Fortia Rouge, Rhone Valley, France

**Prufrock Washed Rind, Aged Vermont Cheddar and Three Milk Robiola
Dried Raisins on the Vine, Grilled Baguettes, and Toasted Marcona Almonds**

2012 Francois Villard Le Gallet Blanc, Northern Rhone, France

Vanilla Braised Pineapple

Ginger Pound Cake, Brown Sugar Cremeux

2003 Chateau Guiraud, Sauternes, France