

La Confrérie de la Chaîne des Rôtisseurs

Le Chapitre de Noël

Sunday, December 4th, 2016

Parker's Restaurant

"Americus" - A classical take on American cuisine

Reception

*Roederer Estate L'Ermitage 2007 Anderson Valley*

Opah Crudo

Watermelon Radish, Cucumber & Yuzu Chile

*Horse Heaven Sauvignon Blanc and Eroica Riesling*

Pan Seared Mero Sea Bass

Autumn Root Vegetables, Hedgehog Mushroom, White Truffle Butter Emulsion

*Dr. Konstantin Frank Dry Riesling and Stags Leap Chardonnay*

Blood Orange Popsicle

Pan Roasted Rabbit Loin

Chicken of the Woods, Rainbow Carrot & Micro Cress

*Hartford Court Velvet Sisters Pinot Noir*

Roasted Venison Filet Mignon

Sweet Jewel Fingerling Potato, Rainbow Swiss Chard, Espresso Veal Reduction

*Dusted Valley "Stained Tooth" Syrah and Chappellet Mountain Cuvee*

Beecher's Flagship Reserve, Yule Kase, Marco Polo Reserve

Varietal Greens, Fig Jam and Honey

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Lemon Olive Oil Cannelle & Orange Olive Oil Cheesecake - Almond Tuile

*Beringer "Nightingale" Late Harvest Semillon/Sauvignon Blanc and Quady Essensia*

Kona Coffee & Chocolate Truffle