



# 2004 LOUIS JADOT DINNER

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8:00PM, WEDNESDAY, SEPTEMBER 24, 2008

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\$125 per person plus tax & gratuity

## 1st COURSE

Jumbo Lump Crab Avocado & Herb Salad  
with Cucumber & Radishes  
**Chassagna Montrachet**



## 2nd COURSE

Seared Sea Scallop with Ham Hock  
and Celery Root Ravioli with Parsley Coulis  
**Meursault les Perrieres 1ER Cru**



## 3rd COURSE

Petite Quail & Duck Sausage Cassoulet  
**Beaune Clos des Ursules 1ER Cru**




## 4th COURSE

Mustard Crusted Rack of Lamb with  
Braised Autumn Greens and Slow Roasted Onion Sauce  
**Charmes Chambertin Grand Cru**



## 5th COURSE

Pumpkin Pot de Crème



315