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| **Amuse Bouche**GougeresBelgian endive with Boursin, tangerine crescents… ..Crémant de Bordeaux**Hors d’oeuvre** Petit crab cake……………White Bordeax**Plate de Resistance #1**Roasted duck legs poivre vert, Duchess potatoes, haricots verts almondine….Red Wine #1**Plate de Resistance #2**Magret of Duck framboise, rice pilaf, mélange of sauteed autumnal vegetables**Salade Interlude****Fromage…………**Red wine #3**Dessert**Chocolate soufflé and stardust……………..SauterneAutumn Wine Pairing Dinner 45-minute Wine Seminar by Mr. Eric SorlinChef de Cuisine – Marie Sebastian | **Amuse Bouche**GougeresBelgian endive with Boursin, tangerine crescents… ..Crémant de Bordeaux**Hors d’oeuvre** Petit crab cake……………White Bordeax**Plate de Resistance #1**Roasted duck legs poivre vert, Duchess potatoes, haricots verts almondine….Red Wine #1**Plate de Resistance #2**Magret of Duck framboise, rice pilaf, mélange of sauteed autumnal vegetables**Salade Interlude****Fromage…………**Red wine #3**Dessert**Chocolate soufflé and stardust……………..Sauterne**Dessert**Chocolate soufflé dazzled by stardust Autumn Wine Pairing Dinner 45-minute Wine Seminar by Mr. Eric SorlinChef de Cuisine – Marie Sebastian |
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