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| **Amuse Bouche**  Gougeres  Belgian 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  Autumn Wine Pairing Dinner  45-minute Wine Seminar by Mr. Eric Sorlin  Chef de Cuisine – Marie Sebastian | **Amuse Bouche**  Gougeres  Belgian 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 Sorlin  Chef de Cuisine – Marie Sebastian |
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