
private chef catering

and candid wines present

a seated dinner event at your residence

saturday, september 22nd, 2006
thirteen persons attending

passed hors d'oeuvres

pickled oyster and wasabi tobikko
on spoon with cucumber "capellini"

caramelized onion and fennel
white truffle oil, parmesan crisp

curried duck breast
apricot chutney, on brioche

wine pairing:

grand cru NV blanc de blanc **champagne**, pierre moncuit, mesnil-sur-ogers, côte de blancs

first

soup...

cioppino of wild sturgeon and shellfish

wine pairing:

a blind comparison of

2004 cuvée reserve **gewürztraminer**, domaine martin schaezel, alsace
2004 cuvée reserve **pinot blanc**, domaine martin schaezel, alsace

next

salad/ fish ...

seasonal greens, shaved fennel, figs, and fig vinaigrette in petite sourdough "cercle"

wine pairing:

the 2004 **gewürztraminer and pinot blanc** are tasted and compared with the salad

then

lamb...

roast gunthorp farms pork tenderloin with heirloom apple, yukon gold potato and maytag souffle,
natural pan sauce reduction with calvados

wine pairing:

2002 **zinfandel**, scherrer winery, old and mature vines, alexander valley, ca.

finally

dessert...

spiced pumpkin pot de creme

wine pairing:

1989 **semillion and sauvignon blanc**, chateau guiraud, sauternes, france

coffee service

french press, sugars, cream

www.chefcatering.com / 847.668.6344

630.485.0860 / www.candidwines.com