



Caveny Farms

Vie Restaurant presents
Caveny Farms Heritage Breed Turkey & Organic Spring Lamb
with Candid Wines

March 30, 2006

'the organs'

NV Pierre Moncuit Grand Cru Blanc de Blancs

'the breast'

brined, marinated, and sous-vide turkey breast with meyer lemons, shaved
onion, and baby lettuces

2002 Martin Schaezel Riesling, Cuvée Reserve

'the leg and thigh'

braised turkey leg and thigh pot pie, choucroute, spence farm ramps, spices,
with grilled ramps and pickled fennel

2003 Martin Schaezel Riesling, Grand Cru Schlossberg

'the whole bird'

crepinette of turkey breast and turkey sausage with candied ginger and
preserved oranges, spring harvested wisconsin parsnips, roasted turkey jus

2001 Martin Schaezel Gewurtztraminer, Cuvée Catherine Kaefferkopf

'the spring lamb'

organic milk braised shoulder with fresh bay leaves, herb roasted leg of
lamb, marinated and wood-grilled loins, spring greens and fava beans

2001 Guilliams Cabernet Sauvignon, Spring Mountain

'the end'

wisconsin honey mousse, almond butter cake, and roasted marcona almonds

1997 Guiraud Sauternes

candid wines
we make wine lovers **happy.**