
private chef catering

and candid wines present

a seated dinner event at your residence

tuesday, august 8th, 2006

nineteen persons attending

passed hors d'oeuvres

prosciutto wrapped salsify
parmesan, in phyllo

buffalo mozzarella bocconcini
fresh basil, vine-ripened tomato, and capers, in miniature pastry shell

blue crab and shrimp cake
sauce remoulade

wine pairing:

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

first

soup...

chilled carrot and coconut soup with fresh ginger

wine pairing:

2004 cuvée reserve **gewürztraminer**, domaine martin schaetzel, alsace

next

salad/ fish ...

scottish salmon ,ceviche style with garden fresh tomatoes, sweet corn vinaigrette, mixed summer greens

wine pairing:

2002 **pinot noir**, scherrer vineyards, russian river valley

then

lamb...

rosemary and garlic crusted grilled double cut domestic lamb chop, nichols farm roasted baby new potato with bell pepper and hickory smoked bacon-dijon dressing, seasonal vegetables sautéed with ginger, tarragon and shallots, natural reduction sauce

wine pairing:

2002 **cabernet franc**, les chesnaies, chinon, loire valley
compared to and enjoyed with ... 2001 **cabernet franc**, guilliams vineyards, spring mountain

finally

dessert...

assorted almond mignardise

wine pairing:

1990 **garganega, trebbiano, saorin**, giuseppe quintarelli's "bandito", valpolicella

coffee service

french press, sugars, cream

www.chefcatering.com / 847.668.6344

630.485.0860 / www.candidwines.com