

wine dinner

FRENCH

executive chef

MICHAEL MANDERS

GRAND VIEW LODGE

HERITAGE ROOM

FEBRUARY 25 · 2012

reception

Vegetable Cruautés

Fresh Vegetables with Garlic Aioli,

Tomato Cucumber Salad

County Style Pâté

Grilled Breads and Accompaniments

Bowls of Assorted Olives

Baron de Seillac Brut Rose'

first

Broiled Goat Cheese Salad

Apples, Carrots, Golden Raisins,

Baby Greens and Dijon Vinaigrette

Louis Jadot Pouilly-Fuisse'

second

Rainbow Trout with Hazelnut Butter

Lentils with Bacon, Provençal Vegetables

Vincent Girardin Emotion De Terroirs Pinot Noir

third

Braised Lamb Shank

Garlic Mashed Potatoes, Swiss Chard

Tour des Gendres Rouge Bergerac Merlot/Malbec

fourth

Chocolate Cream Puff

Fresh Raspberries, Vanilla Bean

Ice Cream, Berry Coulis

Guigal Cotes du Rhone

• THE HISTORIC •

GRAND VIEW LODGE®

• ON GULL LAKE •