

**Queen of Wines and Lumiere French Kitchen
Presents an Incredible Bordeaux Dinner**

Thursday, October 19th at 6pm

Reception

**Fresh Baked Gougeres
Assorted Passed Hors d'Oeuvres**

First Course

Georges' Bank Scallop Crudo
Avocado, Fall Radish, Lemon Gel, Petite Herbs,
Pickled Onions, Banyuls Vinaigrette

Blanc de Prieure Lichine 2015 (AOC Bordeaux)

Second Course

Black Angus Dry-Cured Beef Carpaccio
Mushrooms, Truffle Aioli, Belgian Endive Compote, Aged Parmesan

Confidence de Prieure Lichine 2009 (AOC Margaux)

Third Course

Moderne Duck a l'Orange
Baby Turnips, Orange Gel, Sous Vide Fennel, Blood Orange-Duck Jus

Chateau de Prieure Lichine 2009 (4th Classified Growth, AOC Margaux)

Fourth Course

Classic Beef Wellington
Lobster Salade, Celery Root Puree, Fall Carrots, Porcini Beef Reduction

Magnums Chateau de Prieure Lichine 2005 (4th Classified Growth, AOC Margaux)

Fifth Course

French Cheese Plate
Autumn Accoutrements, Grapefruit Jelly, Fresh Baked Baquette

Chateau Doisy Daene 2013 (2nd Classified Growth, AOC Barsac)

Six Course

French Cookie Box to Take Home

Bon Appetite!

**Chef/Owner- Tom Condron
Executive Chef- Mark Nagelberg
Maitre D'- James Abee**

