



Galatoire's
Restaurant

International Champagne & Sparkling Wine
Invitational
Rosé Dinner

Friday, April 16, 2010 – 7:00p.m.

Hors d'Oeuvres:

Herbed crêpes with crème fraîche; Duck beignets; Tuna carpaccio

H. Billiot Fils Brut Rosé, Grand Cru, Ambonnay N.V.

Table d'Hôte

Trio of oysters on the half shell
served with fennel gelée, blood orange granité, and ginger mignonette

Godmé Père et Fils Brut Rosé, Grand Cru, Verzenay N.V.

Lavender smoked duck breast over baby bibb lettuce with hazelnut
vinaigrette

Vilmart & Cie. “Cuvée Rubis” Rosé, Rilly-la-Montagne N.V.

Force meat stuffed leg of rabbit
with juniper berry reduction and parsnip purée

Laherte Frères “Les Baudieres” Extra-Brut Rosé de Saignée,
Vieilles Vignes de Pinot Meunier, Epernay 2005

Apple tarte tatin with honey mascarpone

Movia “Puro” Rosé, Goriška Brda 2001