

231

# GALLIA

## *Old and New World Wines*

*January 22, 2003*

### **Amuse Bouche**

#### CHEF'S ASSORTMENT

*Attems Pinot Grigio Collio, Italy 2000*  
*Big Fire Pinot Gris Willamette Valley, Oregon 2001*

### **Appetizer**

**DARJEELING TEA CURED SALMON**  
Salad of Asian pear, radish, citrus dressing

*Michel Redde Sancerre Loire Valley, France 2001*  
*Foley Estates Sauvignon Blanc Santa Barbara, California 2001*

### **Entrée**

**PINOT GLAZED LONG ISLAND DUCK**  
Duck confit, celeryroot, dried Michigan cherries

*Hangtime Pinot Noir Santa Maria Valley, California 2000*  
*Louis Jadot Vosne-Romanée Premier Cru 'les Suchots' Burgundy, France 1999*

### **Dessert**

**ARTISANAL CHEESE TASTING**  
Golden raisin purée, spiced carrot salad

*Columbia 'Red Willow' Syrah Yakima Valley, Washington 1998*  
*Cave de Tain Cornas Rhône Valley, France 1999*