

240

Aspen Art Museum  
French Wine Dinner at Syzygy Restaurant

February 16, 2003

Russian Beluga Caviar Three Ways  
*1982 Perrier Jouet, Fleur de Champagne*

Oven Roasted 2 1/2 Pounder - La Belle Farms Foie Gras with 100 Year Balsamico  
*1983 Armand Rousseau, Chambertin*  
*1959 Leroy, Mazis-Chambertin*

Sautéed Turbot with Blood Orange and Wilted Watercress  
*1997 Dauvissat, Chablis, Le Clos*  
*1996 Latour, La Montrachet*

Basil Crusted Rabbit Loin with House Made Angel Hair Pasta and Green Onions  
*1990 Vieux Telegraphe, Chateauneuf du Pape*

Petite Veal Rack with Pomegranate Reduction and Organic Carrots  
*1996 Pierre Damoy, Chambertin, Clos de Beze*  
*1996 Dugat-Py, Gevrey Chambertin, Lavaux St-Jacques*

Seared Ostrich with Barley Risotto and fresh Huckleberries  
*1996 Comte Armand, Pommard, Clos des Epeneaux*  
*1997 Laurent, Grands-Echezeaux*

Porcini Crusted Fallow Deer Rack with Kabocha Ravioli and Roasted Pears  
*1978 Chateau Margaux*  
*1978 Chateau Latour*

Local Elk Tenderloin with Truffle Pillows and Fennel Sabayon  
*1985 Domaine Jaboulet, Hermitage, la Chapelle*  
*1989 Marc Sorel, Hermitage, le Greal*

Aged French Goat Cheese "Selles S/Cher"  
*1995 Chapoutier, Chateauneuf du Pape, Barbe Rac*  
*1996 Rostaing, Cote Rotie, la Landonne*

Sin City Vahlrona Chocolate Souffle

Cuisine Prepared by Chef Martin Oswald  
Wines Service by Master Sommelier Jay Fletcher