



OAK HILL COUNTRY CLUB

MENU GASTRONOMIQUE

"BUTTER POACHED MAINE LOBSTER"
SERVED IN A CREPE WITH WILTED ARUGULA, SPRING
VEGETABLES AND ORANGE-CARROT EMULSION.

1998 VIOGNIER

"ROASTED SPRING CHICKEN CONSOMMÉ"
GARNISHED WITH A SEMI-SMOKED ROULADE OF BREAST WITH MUSTARD
FARCE, PAYSANNE VEGETABLES, PROFITEROLES FILLED WITH
CARAMELIZED APPLE & GREEN PEPPERCORN BUTTER.

1998 RESERVE CHARDONNAY

"HORSERADISH CRUSTED BEEF TENDERLOIN"
SERVED WITH SAVORY POTATO WAFFLE, B.V. CABERNET BUTTER, CREAMED
LEEKS & MORELS, FINISHED WITH A CHIFFONADE OF BUTTERED TRUFFLES
AND HARICOT VERTS.

1996 GEORGE DE LATOUR PRIVATE RESERVE CABERNET SAUVIGNON

"QUENELLES OF BRIE"
SERVED WITH ROASTED BEET AND RHUBARB SORBET, TOASTED BAGEL
CHIPS AND BABY LETTUCE.

1998 CARNEROS PINOT NOIR

"SUMMER PICKLED PEAR STRUDEL WITH VANILLA PARFAIT"
HOMEMADE STRUDEL DOUGH FILLED WITH SPIKED PEARS AND CURRANTS.
GARNISHED WITH A STONE-FRUIT COMPOTE AND ENGLISH SAUCE.

MUSCAT DE BEAULIEU

EXECUTIVE CHEF DANIEL J. SCANNELL, CEC
MEMBER ACF NATIONAL CULINARY OLYMPIC TEAM / 2000 USA
WINES FEATURED BY BEAULIEU VINEYARDS NAPA VALLEY