

Menu

Johnson and Wales University

February 19, 2005

Appetizers

Oysters Rockefeller. Pan Seared Shrimp Cakes. Chicken Liver Pate.
Crab Meat Fritters

Domaine Le Capitaine. Vouvray Methode Traditionnelle Brut. NV
Hurricanes. Mardi Gras

Second Course

Black-eyed pea. crab and Tasso ham soup

Trimbach Alsace Riesling. Cuvee Frederic Emile. 1997

Mardi Gras Salad with Gewurztraminer vinaigrette dressing

Hofstatter. Alto Adige Gewurztraminer Kolbenhof 2003

Third Course

Trout Almondine

Domaine Boillot. Rully 1er Cru. "Les Cloux" 2003

Fourth Course

Crawfish Etouffee

Guigal. Condrieu. 2002

Intermezzo

Grapefruit sorbet

Fifth Course

Rosemary and Pecan stuffed. roasted duck breast with brandy plum
sauce. braised celery and salsify with creamy grits

Nevis Bluff. Central Otago Pinot Noir. 2002

Sixth Course

Chocolate Bourbon Parfait. Kings cakes

Cossart-Gordon. Madeira Bual 15 year old



Open House
Dinner