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 Traditionelle Brut. NV
Hurricane. Mardi Gras

Second Course
Black-eyed pea. crab and Tasso ham soup
Mardi Gras Salad with Gewurztraminer vinaigrette dressing
Hofstatter. Alto Adige Gewurztraminer Holbenhof 2003

Third Course
Trout Almondine
Domaine Boilat. 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