CONFRERIE DE LA CHAINE DES ROTISSEURS, DENVER
SUNDAY, DECEMBER 15, 2002

Hors d'oeuvres
Pommery NV, Brut, France

Dover Sole and Atlantic Salmon Mosaic
with Chive Laced Lobster Sauce and Main Lobster Meat Garni
Caymus Conundrum 2000, Rutherford, CA

Mixed Wild Mushroom Strudel Tower
atop Six Onion Confit with Basil Chardonnay Sauce
Chassagne Montrachet "Marquis de Laguiche," Joseph Drouhin 2000, Burgundy, France

Lyme Stone Lettuce with Flower Blossoms
Chevre Crouton and Herbed Vermouth Dressing
Riesling Dr Loosen Kabinett, Moser Saar Ruer

Veal Tenderloin Tournedo Médallions
with Seared Foie Gras, Pinenuts, Red Flame Grape Salsa and Grape Au Jus Lie
Corton Pernieres Dubreuil Fontaine, 1996, Grand Cru

Artichoke Bottom with Crisped Veal Sweet Bread
White and Green Asparagus Bundle
Truffled Mashed New Potatoes
1999 Chateauneau du Pape Domaine Monperruis, France

Bittersweet Chocolate Pate Pyramid
with Minted Triple Berry Coolis and Caramelized Lightening Bolt
Tawny Port 10 Yr Presidential

Wines by Southern Wine & Spirits of Colorado

THE UNIVERSITY CLUB
CHEF RANDY WOJNO
MAITRE DE TABLE RESTAURANTEUR ROBERT A. GOMBAS, IL.