

Dinner for Toni Massanés and Jaume Biarnés
of the Alicia Foundation

February 6, 2012

Bistro Rollin

Prepared by Executive Chef Manny Lozano

Assisted by Sous-Chef Eric Mauro

Gathering

Selection of Housemade Canapés

Montaubret Brut NV, Champagne, France

Dinner

Oyster with Ginger, Yuzo, Pickled Shallots, Shiso and Cilantro

2010 La Craie Sancerre

Beet and Goat Cheese Cream, Granny Smith Apples, Roasted Walnuts and Micro

Greens with Drizzled Argan Oil

2007 Dry Reisling, Kartausenhof, Austria

Caramelized Nantucket Bay Scallops with Leek Fondue and Potato Duchesse

2008 Hanzell, "Sebella", Chardonnay, Sonoma Valley, California

Panko Crusted Quail Egg with a Red Wine Reduction

Gruet Pinot Noir, New Mexico

Pan Roasted Sweetbreads, Trumpet Royale Mushrooms, Celery Root, and Black

Truffle Jus

2008 Chateau Smith, "Charles Smith" Cabernet Sauvignon, Columbia Valley,

Washington

Braised Veal Cheeks with a Mirepoix and Saffron Potato Gnocchi

2009 Bergstrom, Cumberland Reserve, Willamette Valley, Oregon

--Pear Granité--

Passion Fruit Mousse

Molten Chocolate Five Spice Grenache Cake

2005 Clos de Chateau Cadillac, Semillon Sauvignon Blanc

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