



INDUCTION MENU

Westchester NY Chaine

December 12, 2020 at La Panetiere Restaurant in Rye, NY

HOLIDAY CHAMPAGNE DINNER

Cold Appetizers

Ossetra Caviar on Blini

Cornucopia of Butter Poached King Crab

Wagyu Beef Tenderloin Carpaccio with Sauce Cipriani

Hot Appetizers

Oysters Rockefeller

Baked Escargot in Garlic Custard

Brochette de Rohan Magret au Sauce aux Prunes (Napoleon's Favorite)

Louis Roederer Brut NV

First Course

Rose Champagne scented Lobster Bisque

Moutard Pere & Fils Prestige Brut Rose de Noir NV

Second Course

Skate Wing, Jerusalem Artichokes, Brown Butter Sauce with Capers, Parsley and Lemon

Dant Saint Gall Grand Cru 2012 Brut, Blanc de Blanc

Sorbet

Louis Roederer Champagne-Lavender

Main Course

Veal Orloff, Carnival Potatoes, Haricot Verts

(a Saddle of Veal: both sides of the loin are sliced and between each slice is a sliver of foie gras and truffle; one side is covered in Soubise Sauce and the other side is covered w Mornay Sauce. Created for Prince Orloff of Russia in the 19th century).

2006 Rare Brut Millesime

Cheese Course

Brillat Savarin, Mimolette, St. Andre and Accoutrements

Domaine Fourier Brut 2012 Brut, Blanc de Noir

Dessert

La Petite Croquembouche

Laurent Perrier Demi-Sec NV

Mignardise a la Panetiere and Cafe