



FETE DE BORDEAUX WALK-AROUND TASTING & DINNER

MENU

B.C. HALIBUT

Watercress and Alaskan king crab salad with Osetra caviar vinaigrette

CHATEAU BLANC DE **LYNCH BAGES 2009**

SUPREME OF CHICKEN

Torchon of Quebec Foie Gras, sautéed wild mushrooms

CHATEAU LYNCH BAGES 2001

CHATEAU LYNCH BAGES 1996

TENDERLOIN OF PROVIMI VEAL

Squash and roasted Cipollini Onions

CHATEAU LEOVILLE BARTON 2001

CHATEAU LANGOA BARTON 1996

ROASTED RACK OF AUSTRALIAN LAMB

Miniature purple potato, snap pea and rosemary jus

CHATEAU MONTROSE 2001

CHATEAU MONTROSE 1996

TARTE AU FRUITS

CHATEAU SUDUIRAUT 2007

Coffee/Tea

Jason Carter

Executive Chef

Centro Restaurant

Monday, October 24, 2011



VINTAGES
FINE WINE & PREMIUM SPIRITS

