

The 2nd Holiday Champagne Tasting & Friendship Dinner

COCKTAILS POOLSIDE

Jean's Kir Royale Cocktail

Veuve Clicquot with Creme de Casis de Nuits St. Georges and a lemon twist

Sam's Delicious Gravlax

Salmon cured in salt, sugar and dill with dill & mustard sauce and bread

Jillette's Grapefruit, avocado and caviar mille-feuille

A refreshing appetizer of avocado, pink grapefruit and caviar

Jean's Favorite Oysters

Fresh air flown oysters on the half shell

CHAMPAGNE TASTING

Blind Tasting of fine champagne

Accompanied with palate cleansers and plenty of water [both sparkling and flat]

DINNER

Bertrand's Pâté de Campagne

A pâté de campagne, or country terrine, is a rustic preparation, slightly more refined than a pâté grandmère mainly in that it uses only a small amount of liver—liver is a seasoning device here rather than the dominant flavor.

Le Trou Normand

Calvados Sorbet as palate cleanser



Jillette's Saumon au Champagne

A whole salmon poached in champagne and covered with a cream glaze.

John's Fabulous Roast

From the meat master himself! A hefty, delicious beef roast that will leave you salivating for more!

Vegetables

Jillette's vegetable tart, Shaved Fennel and citrus salad, Maple - Caraway Brussel sprouts, Apple Pecan Salad with Cranberry Vinaigrette and Chestnut and Wild Rice Pilaf

Cheese Platter

Assorted cheeses

DESSERTS

Figue farcie a la truffe au brandy

Chocolate fig bonbons courtesy of Ala and Greg

Bertrand's Croquembouche [Piece Montée]

An assemblage of choux pastry profiteroles stuck together with caramel or spun sugar into a tall, usually conical shape. traditionally served at parties celebrating weddings and baptisms in France.

Jillette's Clafoutis aux cerises

A typical French dessert made of cherries smothered in a flan-type batter and topped with dusted sugar. It is traditionally made with cherries containing the pits. This is said to enhance the flavor as the pits add an almond flavor to the dessert. Tonights dessert is not made in the traditional way as we could not find any fresh cherries.

AFTER DINNER

After dinner drinks, Coffee & Tea

WHITE ELEPHANT GIFT EXCHANGE

The White Elephant gift exchange

is a tradition of our wine tasting parties. Each guest brings something of value that they have laying around the house, garage or yard. Usually it is something new and unused. Last time, a boat anchor and a funny hat got the crowd going! Popular items carry over from year to year with guests vying for them. Bring your treasure wrapped. Each guest will get to pick a package from under the tree. They will open it and show the group. If you like it and don't have a gift yet, you can take the gift that is being displayed and the person who lost the gift chooses another.

Usually the highlight of the party!

