



"Vive la France"
with La Maison d'Elodie and Jackson's Steakhouse

—Premier—

Dijon and herbs de provence seared tuna served on rusk toast, with toasted pine nut aioli, tomato-basil syrup and petit merlot micro greens along with Montrachet goat cheese with grilled asparagus relish and Rosette de Lyon salami

Monmousseau Touraine Cuvee JM Rose Brut, Loire Valley, France, NV

—Deuxième—

Chilled vichyssoise (potato and leek soup) with roasted garlic and fresh thyme and field pea canapé floating island

Chateau Coustaut La Grangeotte, Bordeaux, France, 2009

—Troisième—

Cajun-French spiced pork tenderloin with caramelized shallots, fig preserves, and smoked ham hock jus

Domaine de Cristia Gigondas, Cristia Collection, Rhone, France, 2010

—Quatrième—

Petite sirloin, Bordeaux reduction sauce with grilled asparagus and Brillat-Savarin triple-cream potato gratin

Domaine de Cristia Châteauneuf-du-Pape, Rhone, France, 2009

—Cinquième—

Anjou pear caramel with toasted pistachio and cream chantilly