



FRENCHTOWN FÊTE

AMUSE BOUCHE

SEAFOOD CRUDO OF NEW BEDFORD SCALLOP
& OSETRA CAVIAR

SECOND COURSE

PEACH BURRATA & BASIL SALAD WITH CHAMPAGNE VINAIGRETTE

THIRD COURSE

PAN SEARED CHICKEN BREAST WITH ROSEMARY JUS
& WILD MUSHROOM RISOTTO

FOURTH COURSE

FILET MIGNON MEDALLIONS WITH CELERIAC MASH
CABRALES BLEU CHEESE & VEAL DEMI-GLACÉ

FIFTH COURSE

CALEBO CHOCOLATE POT DE CRÉME

LES CREDENTIALS

DIRECTOR OF WINEMAKING & VITICULTURE: GILLES NICAULT OF LONG SHADOWS VINTNERS

EXECUTIVE CHEF: RUSSELL LOWELL