



“Chef Tribute Dinner Series”

Julia Child

Tuesday, August 18, 2015

6:15 Passed Hors d’oeuvres

Oysters Broiled in Garlic Butter
Rolled Soufflé with Piperade of Red and Green Peppers
Provençal Tomato Quiche

Crémant de Bordeaux – M. Piva, Bordeaux, FR 2011

7:00 Dinner

Soupe de Poisson Provençale

Chenin Blanc – Domaine de Bablut Petit Princé, Anjou, FR 2011

Filet of Salmon Braised with a Mousseline of Scallops

Chardonnay – Domaine Sylvain Langoureau Saint-Aubin, Burgundy, FR 2013

Braised Stuffed Breast of Veal with Stuffed Tomatoes Provençal

Tempranillo – Fall Line, Yakima Valley, WA 2012

Butterflied Leg of Lamb with Eggplant Caviar and French Green Beans

Côtes du Rhone – Domaine Roche-Audran “Cèsar,” FR 2011

Profiteroles with Vanilla Ice Cream and Chocolate Sauce

Porto - Brian Carter Cellars “Opulento,” Yakima Valley, WA 2011

\$85.00 per person; gratuity and tax are extra