

Bistro on the Brandywine

**Wine Dinner
with David McDuff of
Moore Brothers Wine Company**

**Tuesday, March 3, 2009
6:00 Reception
6:30 Dinner**

Hors d'oeuvres

Schiacciata
with port soaked cherries, roasted garlic, and fried rosemary and Reggiano parmesan

Foie gras mousse profiterole

Ampelidae "Armance B" Brut NV

Dinner

Exotic Mushroom Tart
With spicy carrot puree and boursin cheese
Doamine Ricard, Sauvignon "Le Petiot" 2007

Beef Tartare
With avocado sorbet
Doamaine Georges Trichard, Chenas 2007

Cassoulet
With tempura duck leg confit
Chateau Viella Madiran, Tradition 2006

French Angel Food Toast
Battered served with almond anglaise
Mas Amiel, Muscat de Rivesaltes 2006