

THE  
BLUE  HEN

BY DAVID BURKE

MAISON JOSEPH DROUHIN WINE DINNER  
*Featuring guest speaker Laurent Drouhin*

APRIL 25, 2019 | 6 -9PM

*\$135 per person, tax & gratuity not included*

**FIRST**

**DIVER SCALLOP CRUDO**

*sea buckthorn fruit, blood orange, vanilla sea salt, celery leaves, green almond*

CHARDONNAY, ROSEROCK, DOMAINE DROUHIN, 2016, OREGON

**SECOND**

**OLIVE OIL POACHED COD CHEEKS**

*lobster milk foam, caviar, french breakfast radish, sorrel, artichoke confit*

POUILLY-FUISSE, MAISON JOSEPH DROUHIN, 2016, BURGUNDY

**THIRD**

**HUDSON VALLEY DUCK BREAST**

*cape gooseberry jam, sunchoke, braised endive, sour cherry savory crème gelée*

PINOT NOIR, DUNDEE HILLS, DOMAINE DROUHIN, 2013, OREGON

**FOURTH**

**75 DAY DRY AGED KANSAS CITY STRIP**

*perigord truffle, wild ramps, morels, garlic frites*

CHAMBOLLE MUSIGNY, MAISON JOSEPH DROUHIN, 2013, BURGUNDY