



“SARLAT FEST’ OIE”

*“Bistro Cacao’s Foie Gras and Goose Celebration
In Honor of The Annual March Festival in Bordeaux, Perigord
Featuring Bordeaux Wines”*

Friday, March 15, 2019

1st Course

Pan-Seared Foie Gras

✂ Goat Cheese Stuffed Apricot, Cherry Ginger, Red Wine Sauce



Château les Justices, Sauternes, Bordeaux 2010

2nd Course

Goose Soup

✂ Goose Meat, Pea Shoots, Butternut Squash Purée



Château de Rayne-Vigneau, Graves 2015

3rd Course

“Aiguillettes”

✂ Sliced Goose Breast, Blackcurrant Wild Mushroom Sauce, Foie Gras and Black Truffle Stuffing



Château Laplagnotte Bellevue, Grand Cru Classe, Saint Emillion 2015

4th Course

Beef Tenderloin Medallions

✂ Foie Gras Port Wine Sauce, Brussels Sprouts and “Pomme de Terre Salardaise”



Chateau Phelan Segur, Saint Estephe, Cru Bourgeois 2012

5th Course

Foie Gras Crème Brulée

✂ Classic French Dessert with a Twist



Château Loupiac-Gaudiet, Bordeaux 2005

\$150 Per Person (Plus Tax and Gratuity)