

## **SALVADOR DALI DINNER**

### **1<sup>st</sup> Course**

#### **“GREEN PUREE”**

Lobster and Caviar on Brioche with Dali's Split Pea, Spinach and Chervil Puree

**Etienne Henri, Sancerre 2012**

### **2<sup>nd</sup> Course**

#### **“WHITE SNAILS”**

Snails, White Beans, Sweatbread, Swiss and Cream Cheeses

**Domaine Moreau – Naudet, Chablis 1<sup>st</sup> Cru 2011**

### **3<sup>rd</sup> Course**

#### **“TIMBALE of LAMB AND LEEKS”**

Leek Mold with Minced Lamb and Pork

**Saint Cosme, Crozes - Hermitage 2014**

### **4<sup>th</sup> Course**

#### **“ESCALOPE of FOIE GRAS” WRAPPED IN PHEASANT**

Morel Mushroom and Cream Sauce

**A&B Rion, Les Echezeaux, Chambolle – Musigny 2011**

### **5<sup>th</sup> Course**

#### **TART of “PEACHES with ALMONDS”**

Dali's Peaches, Almonds and Walnuts Whipped into Pastry

**Chapelle St. Arnoux, Beaumes de Venise, 2014**

**\$150 (plus tax and gratuity)**