

Cathy's Christmas Dinner



Saturday, December 22, 2001

Cheese Puffs
Smoked Duck with Mustard
Wild Mushroom, Garlic and Thyme Bouchées

Dom Pérignon Rosé 1985

Confit of Foie Gras with Apple Compote
and Black Pepper Gastrique

Chateau d'Yquem 1971

Morzel Soup with Crème Fraîche

Green Tea Sorbet

Scallop Mousseline with Lobster Sauce

Champagne Sorbet

Montrachet 1995

Domaine Louis Latour



Roast Loin of Venison with Red Wine Sauce
Mushroom and Dried Apricot Ragout

Seasonal Greens with Walnut Oil and Sauternes Vinegar

Chateau de Beaucastel 1983

Chocolate Mousse Trio "Daniel Boulud"
Chestnut Parfait
Assorted Cookies