

River Oaks

The 100 Point Wine Dinner menu with wine pairings includes the following:

Petit chou à la mousse de saumon et caviar

Welcome Cocktail



Bay scallops and escargots with Roquefort flan, leeks and white raisins

Chateau Le Dome, 2010



Braised Kobe beef cheeks, cabbage puree and anise stars

Penfolds, Grange, 2008



**Three Way Duck: duck breast cassoulet; thigh farci and confit with
butternut squash; foie gras with quince puree and blackberry sauce**

Beaucastel Hommage A Jacques Perrin, 2010



Apricot soufflé with citrus cream and chocolate hazelnut vacherin

Salon Champagne

