



**THE WINEMAKER'S DINNER:
CHÂTEAU TALBOT**



Please join us Monday, January 28th for an evening of sumptuous cuisine perfectly paired with the Château Talbot wines of St. Julien

Monday, January 28, 2019 at 6:30 P.M.

Upstairs at '21'

\$195 per person *(includes tax and gratuity)*

For reservations, please call **212 582 7200**.

*Hosted by Jean-Paul Bignon, Owner of Château Talbot
In Partnership with Wine Cellarage*

MENU

(subject to change)

VIKING VILLAGE SCALLOP CRUDO

Meyer Lemon Emulsion, Basil Oil, Petite Celery

Château Talbot Caillou Blanc, 2015

GRILLED FRENCH QUAIL

Shaved Brussel Sprouts, Heirloom Rice, Yogurt, Chermoula

Château Sénéjac, Haut-Médoc, 2016

Château Talbot, 2015

VENISON WELLINGTON

Swiss Chard, Maitake Mushrooms, Port Jus

Connétables Talbot, 2015

Château Talbot, 2014

HAM AND CHEESE PROFITEROLES

Parmesan Cheese Craquelin, Mornay Sauce

Château Talbot, 1998

PETITS FOURS AND CHOCOLATES

COFFEE & TEA SERVICE

Executive Chef Sylvain Delpique / Pastry Chef Ikuma Motoki