



## GAME DINNER

BLT MARKET, D'ARTAGNAN & DELILLE CELLARS

*Monday, November 17th, 2008*

Partridge Raviole with Swiss Chard / Amy Eubanks

Quail Ballotine en Croute with Dried Apricot / Ed Cotton

Warm Duck "Colvert" Liver Mousse with Juniper Berry & Port Syrup / Chris Leahy

Wild Boar with Lemon & Parmesan Crostini / Ed Cotton

*DeLille Cellars, Chaleur Estate Blanc, 2006, Columbia Valley, Washington State*



Roasted Pheasant Salad with Mache, Acorn Squash, Foie Gras & Walnut-Truffle Vinaigrette

*Doyenne, Roussanne, 2007, Columbia Valley, Washington State*

Chef Chris Lim



7-Game Rigatoni Bolognese with Porcini & White Truffles from Alba

*Doyenne, Métier Rouge, 2006, Red Mountain, Washington State*

Chef Ed Cotton



Spiced Venison Saddle with Braised Red Cabbage, Ginger-Pear Compote & Cranberry

*Doyenne, "Grand Ciel", Syrah, 2005, Red Mountain, Washington State*

Chef Laurent Tourondel



Hare "Civet" with Salsify, Brussels Sprouts, Chestnut Fricassee & Celery Root Purée

*DeLille Cellars, "Grand Ciel", Cabernet Sauvignon, 2005, Red Mountain, Washington State*

Marc Tourondel



Steamed Banana Pudding with Confit Kumquat Sorbet

*Wölffer Estate, "Late Harvest" Chardonnay, 2007, Hamptons, Long Island*

Pastry Chef Joseph Murphy