



SOUTH SHORE HARBOUR  
resort & conference center

# BOURDEAUX

## WINE DINNER

AUGUST 24<sup>TH</sup>, 2017 (7PM)

### MENU

AMUSE:

*Jaillance, Cremant de Bordeaux Brut*



FIRST COURSE:

*Bouillabaisse Marseillaise*

*Rich Seafood Ragout in Pernot infused Fennel Saffron Broth*

*Crusty French Baguette and Rouille*

*Wine: Francois Janoueix, Beaulieu-Ducasse Graves Blanc 2014*



SECOND COURSE:

*Country Duck, Rabbit and Pistachio Pate served over Endive and Celery Root Salad*

*With Marinated Artichoke and Mustard infused Lingonberry Vinaigrette*

*Wine: Chateau Teysier, Saint-Emilion 2014*



THIRD COURSE:

*Filet de Bouef Sauce au Poivre Madagascar*

*Grilled Tenderloin of Beef with Green Peppercorn Brandy Cream Sauce*

*Potato Au Gratin Dauphinoise and Roasted Baby Vegetables*

*Wine: Chateau Latour-Martillac, Pessac-Leognan Grand Cru Classe de Graves 2014*



FOURTH COURSE:

*Espresso Genoise Mousse Cake with Honey Cream Caviar and Lavender Coulis Friandiese*

*Wine: Carmes de Rieussec, Sauternes 1er Cru Classe 2014*

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*\$79 Plus Tax & Gratuity. Please call (281) 334 - 1000 ext 2022 for Reservations.*