



**Winemakers Dinner Series:
Château Langoa & Léoville-Barton**

Monday, March 15, 2010

Upstairs at '21'

6:30pm

\$225 per person

(includes wines, dinner, tax & gratuity)

Hosted by Anthony Barton

For reservations please call 212.582.7200.

Menu

(Subject to change)

Sautéed Sea Trout

Cauliflower Purée, Shaved Fennel and Citrus Salad, Beets, Meyer Lemon

Blanc de Lynch Bages 2006

Roasted Squab

Seared Foie Gras, Creamed Nettles, Toasted Farro with Smoked Bacon and Truffle

Chateau Langoa Barton 1999

Chateau Leoville Barton 1995

Mixed Grill

Grilled Venison Chop, Coco Rubbed Elk Loin, Wild Boar Sausage

Carrot Purée, Roasted Spring Onions, Blackberry Jus

Chateau Leoville Barton 1989

Chateau Leoville Barton 1990

Irish Farmhouse Cheese Soufflé

Mango Linzer Tart with Spiced Ice Cream

Chateau Lafaurie-Peyraguey

Coffee Service

Executive Chef John Greeley