

LEMAIRE

CHATEAU MUSAR WINE DINNER

September 22nd, 2010

Executive Chef Walter Bundy
Sous Chefs Bryan McClure and Chris Visger

Rappahannock River Oyster on the Half Shell

lemon verbena sorbet, cucumber duo

Chateau Musar Cuvée Blanc 2008



Oven Roasted North Carolina Grouper

porcini-scented black quinoa, shitake mushrooms, swiss chard
buttered plum demi-glace

Chateau Musar Jeune Red 2008



Five-Spice Glazed Muscovy Duck Breast

kale, stewed beluga lentils, smoked tomato marmalade
braised duck legs, sweet and sour duck jus

Chateau Musar Red 2001



Nancy's Camembert en Croute

house-made peach preserves

Chateau Musar White 2001