


CHANDLERS
STEAKHOUSE



MICHEL-SCHLUMBERGER

Wine Pairing Dinner Monday February 2, 2009

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**Champagne Framboise**

**Hors d' Oeuvres**

Ahi tuna tartare on gaufrette potatoes  
Fingerling potatoes with crème fraiche and caviar

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Chardonnay "La Brume", Dry Creek Valley, '06

Seafood trilogy

Oysters Rockefeller, escargot, crab bouche

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**Syrah, Dry Creek Valley, '05**

**King Salmon**

Served with eggplant duxelle and *sauce meurette*

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Merlot, Dry Creek Valley, '04

Cabernet Sauvignon, Dry Creek Valley, '04

Pork Tenderloin

Herb and stone ground mustard encrusted
with potato cake and a mustard, red wine reduction

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**Cabernet Sauvignon "Deux Terres", Dry Creek Valley, '02**

**Rack of Lamb**

Oven roasted, with apple couscous and a white peppercorn, port wine jus

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Belle de Brillet "Poire au Cognac"

Cheese Plate

Garnished with white chocolate ganache

Executive Chef ~ Luis Flores
Sous Chef ~ Alan Rumsey

Winemaker ~ Jacques Schlumberger
Sommelier ~ Erik Springer