



# The Green Room at

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French Wine Dinner  
Green Room, Thursday, October 14, 2010  
Hors d'Oeuvres 6:30pm, Dinner 7pm

*The Green Room at the Hotel du Pont is proud to announce the return of Wine Dinners! Enjoy a spectacular Four-Course dinner exquisitely paired with some of France's greatest Wines alongside guest speaker Curtis Thiede.*

## Menu

### **Seared Butterfish**

Pear-wild thyme beurre blanc, toasted almond and charred  
honey-melon mille-feuille, golden caviar  
Chateau Les Eydin's Viognier, Vaucluse Rhone Valley

### **Hudson Valley Foie Gras**

Pomegranate, stone-fruit relish, crostini of brioche  
Pierre Ventin Cotes du Beaune, Burgundy France

### **Black Trumpet Crusted Rack of Red Deer**

Porcini mushroom black pepper pommes puree,  
cedar roasted baby fennel  
Vieux Clocher Chateauneuf du Pape, Rhone France

### **Vanilla Crème Brulee**

Stone-fruit compote  
Muscat Beaumes de Venise, Rhone Valley

\$ 100 per person (inclusive)  
Limited Availability  
Call 302.594.3154