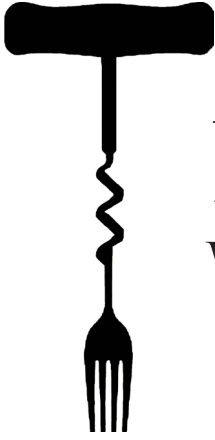


PIERPONT'S
AT UNION STATION



Presents

BORDEAUX
WINEMAKER'S DINNER

Wednesday, August 30, 2017 • 6:30PM

FIVE COURSES • \$125 per person

AMUSE

STRAWBERRY, YOGURT, LAVENDER & TARRAGON

LALANDE ROSÉ,
BORDEAUX 2016

FIRST COURSE

CHILLED MUSSEL SALAD

CAVIAR, RADISH, GRAPEFRUIT, ARUGULA, CREPE & GRILLED PEACH VINAIGRETTE

CHÂTEAU FAGE BLANC,
GRAVES 2015

SECOND COURSE

CASSOULET D'ESCARGOTS A LA CAUDERANAISE

HAM, SHALLOT, GREENS & GRILLED BREAD

CHÂTEAU HAUT LABORDE,
HAUT-MEDOC 2010

THIRD COURSE

SEARED LAMB LOIN

WALNUT CRISP, FRISÉE, QUAIL EGG, CASSIS REDUCTION & OLIVE OIL

MARGAUX, PRIVATE RESERVE,
MARGAUX 2013

FOURTH COURSE

ENTRECÔTE BORDELAISE

POMMES DAUPHINE, CARROT & PEARL ONION

CHÂTEAU FOMBRAUGE, ST. EMILION,
GRAND CRU 2012

FIFTH COURSE

CRÈME FRAICHE TART

BROWN BUTTER CARAMEL, MILK CRUMBS & APRICOT

CHÂTEAU GUIRAUD, "PETITE GUIRAUD",
SAUTERNES 2012