



92 years later...

Hors d'oeuvre

Cake Salé – savory quickbread with olives and almonds

Celeryroot chips with blue cheese fondue

Recommended wine – sparkling or a light, crisp white with low ABV

Consommé Celestine – rich, clear chicken broth with finely shredded herbed crepes

Recommended wine – dry fortified wine or cellared chardonnay

Butter-poached sea scallop with apple, fennel, and shallot

Recommended wine – moderately oaked chardonnay

Salad of mixed greens with tomatoes, green beans, and Dijon vinaigrette

Recommended wine – rose or light red

Roast chicken roulade on brioche toast with truffled pan-sauce and long branch potatoes

Recommended wine – robust, fruity red wine

Trio of Financier cakes with gelatos – almond/vanilla, hazelnut/chocolate, pistachio/raspberry

Recommended wine – late harvest orange muscat