

Mateo presents **Volio Vino** 01.24.12

la nouvelle france

first course

foie gras torchon MM local beets, bing cherry "bon-bon", ice wine gastrique
wine pairing 2009 Champalou Cuvee des Fondraux, Vouvray, Loire [Chenin Blanc]

second course

nantucket bay scallop country bread croutons, cauliflower, sultana raisins, spanish capers,
marcona almond veloute
wine pairing 2010 Roland Lavantureux Petit Chablis, Burgundy [Chardonnay]

entrée

wisdom farm capon black trumpet mushrooms, sweet carrots, micro corriander
"jus de barigoule"
wine pairing 2009 Hippolyte Reverdy Sancerre, Loire [Pinot Noir]

dessert

colorado apple tart tatin calvados "bisque", buttermilk snow
wine pairing 2007 Domaine Durban Muscat de Beaumes de Venise, Rhone [Muscat Blanc]

