

# *Wine Dinner with Joël Duffau*

*~ Château La Mothe du Barry ~*

February 29th, 2024



## *Scallop Carpaccio*

Sliced Pear, Mache, Lemon Vinaigrette

Château La Mothe du Barry, Cuvée French Kiss Blanc | Entre-Deux-Mers, 2022



## *Pan Seared Chesapeake Rockfish*

Potato Gnocchi, Spanish Chorizo,

English Peas, Cassis Beurre Blanc Sauce

Château La Mothe du Barry, Cuvée French Kiss Rosé | Bordeaux Clairét 2022



## *Butternut Squash Risotto*

Braised Short Ribs, Shaved Parmesan, Baby Arugula

Château La Mothe du Barry, Rouge | Bordeaux Supérieur, 2022

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Château La Mothe du Barry, Cuvée Design | Bordeaux Supérieur, 2019



## *Pan Seared Muscovy Duck Breast*

Swiss Chard, Turnip Confit, Poached Pear, Red Wine Sauce

Château La Mothe du Barry, "Le Barry" | Bordeaux Supérieur, 2020



## *Passion Fruit Chocolate Tart with Citrus Anglaise*

Château Le Croix de la Martingue, Cadillac | Cadillac, Bordeaux, 2018



Executive Chef: Gyo Santa

Sommelier: Mercedes Cowper

*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*