



The Carltun

Jean-Baptiste Souillard Wine Dinner

Rhône Valley, France

Four Course Pairing

Thursday, November 4th 2021 @ 7pm

with Peter Wasserman – Brand Ambassador

First Course

Pan Seared Hudson Valley Foie Gras

Served on Puff Pastry with Shallots Confit, Fresh Cranberry Coulis & Champagne Poached Apricot

Jean-Baptiste Souillard, Roussanne, 2016

Second Course

Classic Coquilles Saint-Jacques

Diver Sea Scallops

Served with Gruyère Cheese, Shallots & Mushrooms Cognac Sauce

Jean-Baptiste Souillard, Viognier, 2015

Third Course

Beef Wellington

Served with Chanterelle Mushroom Demi,

Fresh Haricots Verts & French Gratin Potato with Herbs

Jean-Baptiste Souillard, Saint-Joseph Bergeron, 2017

Dessert

Belgium Chocolate Crème Brûlée

Served with Fresh Raspberries & Grand Marnier Crème

Jean-Baptiste Souillard, Crozes-Hermitage Le Tout, 2016

*\$140.00 per person plus tax & gratuity
Eisenhower Park, East Meadow, NY 11554
Reservations Suggested (516) 542-0700 ext.1*