

FOOD & WINE

DECEMBER 2007

A BIG, EASY MENU

Champagne Mojitos Hot Spiced Wine

Oyster Tartlets Chilled Shrimp with Remoulade

2006 Chateau St. Jean Sonoma County Chardonnay

Chicory Salad with Quince Horseradish-and-Herb-Crusted Rib Roast

Root Vegetable Ragout Creamy Potatoes with Bacon

Oyster Dressing "Grand-Mère"

Cauliflower Puree Pat's Popovers Braised Kale

2004 Robert Mondavi Napa Valley Cabernet Sauvignon

Père Roux's Cake Poached Pear and Brown Butter Tart

2006 Bonny Doon Vineyard Le Vol des Anges



WINE Pear flavors are common in white grape varieties from France's Rhône valley, particularly Roussanne, which makes it a natural complement to Besh's decadent pear and brown butter tart. Recently, California's Bonny Doon Vineyard released the 2006 vintage of its Le Vol des Anges ("the Angel's Flight"), an ethereally aromatic Roussanne dessert wine that also pairs perfectly here. ●