



# Bourgogne Tasting with Luc Bouchard

## Tuesday, May 24 2016

### **Course 1**

Unrolled Scallop in 4 textures  
**Henriot Brut Souverain MV**

### **Course 2**

Butter-Poached Atlantic Lobster Tail, Corn 3 Ways: Bavarois,  
Bisque and Pickled: Crispy Brioche  
**Montagny Premier Cru 2012**

### **Course 3**

Crispy Pork Belly, Red Currant Glaze, Crabapple  
Beet Arancini, Poached Breakfast Radish  
**Beaune Clos de la Mousse Premier Cru 2012**

### **Course 4**

Stuffed Quail, Mushrooms, Rhubarb, Delice de Bourgogne  
**Beaune de Chateau Rouge Premier Cru 2012**

**Mignardises**