



FRENCH WINE DINNER

**Join us
Tuesday
December 8th
7:00 pm**

**Four-course dinner paired
with a selection of French
wines.**

**Discussion led by Summer
Whitford, the Food
and Wine Diva and a
professional chef/pastry
chef, writer, and food and
wine educator. She is the
President of Chez Vous
Productions, Inc., a food
specialty and lifestyle
company and the author of
the new book, *Join Us at
the Embassy*.**

\$95 per guest

Timbale Of Sea Scallops "Homardine"

Sea Scallops Mousse, Tarragon, Pistachio, Lobster Sauce
*Domaine Simonet Chardonnay Crémant De Loire Blanc De Blancs
Brut NV*

Salade à la Maraîchère

Trevisse, Belgian Endive, Mâche, Orange, Breakfast Radishes,
Shallots, Goat Cheese
2006 Château Raousset Chiroubles Cru Du Beaujolais

Tournedos of Beef Tenderloin "Rossini"

Foie Gras, Black Truffle Madeira Sauce, Toasted Brioche, Pommes
Purées, Truffle Oil
*2005 Domaine Caladroy Mourvèdre Blend St. Michel Côtes Du
Roussillon Villages*

Study of Passion Fruit

A Tasting of Passion Fruit Crème Brûlée, Opera Cake, Sorbet,
Napoleon
*2007 Domaine Heimberger Gewurztraminer Reserve
Particulière Beblenheim Alsace*

Vatche Benguian, Chef de Cuisine
Ben McCormick, Pastry Chef

**ROOF TERRACE
RESTAURANT & BAR**

THE KENNEDY CENTER