

# Why Burgundy?

*To understand Burgundy is to understand restraint, character, and place.*

The region's winemakers and chefs are custodians of centuries-old traditions. The soil here demands respect, and so does the food. Louis Jadot, with over 160 years of winemaking in the region, is a perfect partner in sharing what makes Burgundy unlike anywhere else in the world.

## Canapés

Parmesan Crisp,  
Whipped Goat's Cheese  
and Pickled Walnut

Salmon Tartare  
Sesame Cone,  
Caviar, Dill

Pomme Dauphine  
Sweet and Sour  
Mushrooms

*Wine Pairing: Mâcon-Lugny 'Les Petites Pierres'*

## First Course

Salad of West Coast Crab  
Haricots verts, tomato confit,  
sumac vinaigrette

*Wine Pairing: Bourgogne Blanc Chardonnay*

## Second Course

Époisses Cavatelli  
Confit chicken wing, black truffle

*Wine Pairing: Moulin-à-Vent*

## Third Course

Orkney Scallop  
Morteau sausage, golden raisins,  
cider vinegar butter sauce

*Wine Pairing: Pouilly-Fuissé 'Les Petites Pierres'*

## Fourth Course

Ayrshire Beef Short Rib  
Grilled langoustine tail, salsa verde,  
young carrots, nashi pear jus

*Wine Pairing: Gevrey-Chambertin*

## Cheese Course

Burgundian Fromages  
Époisses, Comté, and Brillat-Savarin  
served with fig compote, walnut bread,  
and honey

*Wine Pairing: Chassagne-Montrachet*

## Fifth Course

Crêpe Soufflé Suzette  
Grand Marnier, Seville orange, vanilla ice cream

*Wine Pairing: Marc de Bourgogne*

Chef de cuisine



LOUIS JADOT

Maitre d'



TRUMP  
TURNBERRY



LOUIS JADOT