



Presents

DINNER WITH A CURATOR

Eric Rivet presents “WWII in a Galaxy Far, Far Away”

“Star Wars” Menu

1st Course

Hogue, Riesling, WA. 2011

Duck Confit, Hen of Woods Mushrooms, Butternut Squash, Satsuma

Or

Celery Root Soup, Blue Crab, Artichoke

2nd Course

Horseradish Crusted Local Pork, Pork Belly, Sweet Potato Purée, Brussel Sprouts

Ménage a Trois, Red Wine, CA. 2010

or

Pan Seared Duck Breast, Steen’s Glazed Apples, Tuscan Kale, McEwan Grits

Le Grand, Pinot Noir, France 2010

or

Crispy Flounder, Salsify, Satsuma Hollandaise

Sonoma-Cutrer Russian River, Chardonnay, CA. 2011

3rd Course

Pumpkin Flan, Vermont Maple Syrup, Gingerbread Crumble

Domaine d Arton Victore, Late Harvest, France

