

# ***Gonet-Medeville Wine Dinner Menu***

## ***First Course***

Trio of Alaskan Crab, Lobster and Sea Scallops with Creamy Purple  
Potato, Roasted Beets and Pomegranate Air

[Gonet-Medeville Champagne 1er Cru Rose Extra Brut N/V](#)

## ***Second Course***

Pan Seared Halibut, Root Vegetables Risotto and Black Garlic Vinaigrette

[Château Respide-Medeville Graves Blanc 2014](#)

## ***Third Course***

Quail and Foie Gras en Croute, Black Truffle Sauce

[Cru Monplaisir Bordeaux Superieur 2014](#)

## ***Fourth Course***

Lamb Loin Wellington with Pistachio, Jambon de Bayonne, Served with  
Creamy Wild Mushroom Polenta, Baby Carrots and Pomegranate

[Chateau des Eyrins Margaux 2011](#)

## ***Fifth Course***

Classic Orange Flavored Crème Brulee, Garnished with Berries

[Chateau les Justices Sauternes 2014](#)