

# Bistro Les Gras

## ~2nd Annual Locavore Dinner~

1

### Dégustation des Confitures

Tasting of Preserves

*assorted pickles, jams and condiments*

**Westport Rivers, Blanc de Blanc Brut, MA 2000**

2

### Ravioli de Betterave

Chiogga Beet Ravioli

*chevre, crisp herbs, golden beet vinaigrette*

**Trimbach, Riesling Alsace 2008**

3

### Soupe de Carotte Orange

Orange Carrot Soup

*young ginger crème fraîche, yellow carrot slaw*

4

### Mosaïque de Pouarde et Céleri-rave

Mosaic of Capon and Celeriac

*braised celery heart, cider gastrique*

**Nantucket Vineyard, Chardonnay, MA 2008**

5

### Cigare de Boeuf Cui

Cigar of Raw Beef

*marrow custard, wild arugula, honey crisp apple*

**Domaine Dupeuble, Beaujolais 2009**

6

### Chou Farci

Stuffed Cabbage

*locally foraged mushrooms, bacon jus*

**Maison Champy, Pinot Noir Signature, Bourgogne 2006**

7

### Sigot de Agneau Grillé à la Grecque

Grilled Leg of Lamb

*cucumber marmalade, treviso, yogurt vinaigrette*

**Chateau Clairefont, Margaux, 2005**

8

### Roulade de Cabri

Goat Roulade

*heirloom tomatoe compote, swiss chard*

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**Dessert To Be Determined**