



# DANIEL

*Wednesday, February 9, 2011*

**Domaine Leflaive at DANIEL with Eric Remy**

Peekytoe Crab Salad  
Celery-Apple Roll, Orléans Mustard Cream  
*Domaine Leflaive, Puligny Montrachet 1er Cru Les Pucelles  
2005*

Slow Baked Noirmoutier Turbot  
Jerusalem Artichoke, Caramelized Salsify  
Pommes Duaphine, Bone Marrow Jus  
*Domaine Leflaive, Bienvenues-Batard-Montrachet 2006*

Elysian Fields Farm Lamb Loin  
Shoulder ``Barbajuan'', Turnip Confit, Chickpea Hummus  
Meyer Lemon Crust, Piquillo Harissa Coulis  
*Joseph Drouhin, Bonnes Mares 1990*

Chef's Selection of Artisanal Cheeses:  
Chèvre d'Agental, Epoisse de Bourgogne, Comté 2 year  
old  
*Domaine Leflaive, Chevalier Montrachet 2005*

Chocolates & Petits Fours  
Coffee & Tea

*The Society extends sincere gratitude to Event Chair, Gregory Hurst;  
to Domaine Leflaive and Cellermaster, Eric Remy;  
to Wilson Daniels, Olivier Portet, and Christina Miller;  
and to Daniel, Executive Chef Jean Francois Bruel and*