

*“Wine makes a man better pleased with himself, I do not say that it makes him more pleasing to others”*

- Samuel Johnson

## *History of Beaujolais Nouveau*

Every year at one minute past midnight on the third Thursday of November, the first bottles of Beaujolais Nouveau are opened, and hundreds/thousands of celebrants begin drinking this young wine from the Burgundy region of France. This international party actually began as a local tradition in Lyon. Bars and Bistros in the area would receive barrels of wine, which had just been harvested and crushed in September, from local growers. Patrons loved the light, fruity taste and due to the marketing and promotion efforts of George Deboeuf in the 1960's this local tradition has become a worldwide celebration of this unique French wine.

*“This is one of the disadvantages of wine: It makes a man mistake word for thought”*

- Samuel Johnson

# *Beaujolais Nouveau Day Menu 2011*

## *Entrée*

**Gambas saumon fumé d'ecosse**  
*Salmon and prawns*

**Escargots à la méthode traditionnelle**  
*Traditional snails*

**Fois Gras**  
*Smooth chicken liver and foie gras parfait, with toasted brioche and home made chutney*

**Soupe à l'oignon**  
*French onion soup*

**Tarte à l'Aspage et fromage de chevère**  
*Asparagus and goats cheese tart*

## *Plat Principal*

**Poulet chasseur**  
*Chicken chasseur*

**Médallions de Boeuf avec sauce au poivre**  
*Beef medallions in pepper sauce*

**Loup de Mer, veloute à vin blanc**  
*Cod with white wine veloute*

**Millefeuille aux Champignons Sauvages**  
*Layers of puff pastry filled with wild mushrooms*

**Confit de Canard, Pomme Puree, Haricots Verts**  
*Confit of Ducks Leg, Mash and Fine Beans*

## *Dessert*

**Fondant au Chocolat, Glace Vanille**  
*Warm chocolate fondant with vanilla icecream*

## *Pour Finir*

**Assiette de Fromage et ses Biscuits**  
*Cheese and Biscuits*

*Bon Appétit!*