

## *Alsatian Rendez-Vous dinner*

*Montsouris restaurant  
Dupont Circle, Washington, D.C.  
February 25, 2008*

### Dinner Menu

#### Appetizer

Charcuterie selection: saucisson à l'ail (garlic sausage), saucisson sec (dried sausage), copa sausage, jambon (smoked ham); accompanied by cornichons

#### First course

Presskopf pâté de tête (pressed head sausage)

#### Second course

Alsatian baeckeoff (lamb, pork and beef casserole),  
prepared in white wine with potatoes, carrots, leeks and onions

or

Beet-flavored pearl pasta risotto, accompanied by roasted baby carrots,  
asparagus and tomatoes, and completed with a reduced balsamic sauce.

#### Dessert

Tarte aux pommes (apple pie with caramel ice cream and a mint flourish)

#### Wines

Red: Cotes de Ventoux, Domaine de Font-Sane (Côtes du Rhône) 2005  
White: Saumur, Domaine de la Guillotiere 2005