

Menu

French International Culinary Society's Dinner of the Cochon

La Chaumière
Georgetown, Washington, D.C.
January 22, 2008

Cocktail

Tartine of Duck Rillettes
Prunes Wrapped Goose Pastrami

Dinner

Roasted Boat Beef Marrow Forestière
Wild Mushrooms and Red Cabernet Sauce

Matelote of Smoked Eel Bordelaise

"Garbure Gascogne"
Chowder of Pork Shank, Confit of Goose Wing and Duck Leg
Petits Légumes

Virginia Baby Winter Lettuce
Gorgonzola & Walnut Vinaigrette

Fresh Mirabelle Tart