

**Truffles and Bommarito
welcome**

Jean Marie de Champs

March 1, 2012

Assorted Bruschetta and Salume

*2009 Haut-Côtes de Nuits Clos St. Philibert Monopole **Domaine Méo-Camuzet***

Dinner

Winter Panzanella Salad

roasted vegetables, farm egg, wild watercress

2010 Puligny Montrachet Paul Pernot

Gnocchi

white beans, smoked pork ragu

*2009 Marsannay Clos du Roy **Bouvier***

Agnolotti

rabbit sausage, wild mushrooms, chives

*2009 Mercurey 1er Cru Les Saumonts **Boulangier***

Whole Roasted Lamb “Stufato”

stuffed and roasted lamb, polenta, broccoli rabe, sugo di arrosto

*2009 Gevrey Chambertin **René Laclerc***

Panna Cotta

rhubarb, olive oil, mint

Truffles.  *Rooted in the flavors of the season!*

95.00 per person non-inclusive of tax and 20% gratuity

Meo-Camuzet Clos Saint-Philibert 2009

A very fresh and bright nose of straw, melon and a pretty floral hint leads to detailed and racy flavors that exude a fine minerality onto the lively and delicious finish. This is not overly complex but I like the exuberant personality.

Paul Pernet Puligny Montrachet 2009

According to Stephen Tanzer's International Wine Cellar, Sep/Oct 10: "Pale color. Aromas of peach, butter and minerals, with hints of licorice and spices. Pure and aromatic, with very good lift to its peachy flavor. Finishes perfumed and persistent. A very good, and typical, village Puligny in the making."

Régis Bouvier Marsannay "Clos du Roy" 2009

Régis Bouvier is something of a genie, turning out lovely Burgundies at affordable prices. The 2009 Marsannay from the *lieu fit* (named vineyard) Clos du Roy hit my buttons with its lush Pinot Noir perfume and taste of fresh cherries and earth. This is Burgundy, sweet and gentle. Bouvier's Marsannay vineyard isn't premier cru but may as well be for the quality of the juice it produces. A fine value from a fine winemaker and grower

Genoit-Boulangier Mercurey 1er Cru Les Saumonts Bouvier

This Mercurey rouge made of 100% Pinot Noir is rich, ripe and velvety with an emphasis on red fruits, violets, stones and minerals. Plums and cherries abound in this silky, pure red.

Réne Leclerc Gevrey Chambertin

A reserved nose speaks of pungent earth and fresh red currant aromas that slide seamlessly into nicely rich and voluminous flavors that are also very forward and open on the balanced, persistent and sappy finish. This should benefit from 4 to 6 years of cellar time.