

CHÂTEAU LAFITE ROTHSCHILD

Wine Dinner

MARCH 3, 2026

WITH SPECIAL GUEST

Diane Flamand

WINEMAKER
DOMAINES BARONS DE ROTHSCHILD

RECEPTION

Passed Hors d'Oeuvres

Nicolas Feuillatte "Palme d'Or", Champagne

FIRST COURSE

Hamachi Crudo*, Local Citrus Salad,
Pistachio, Chili Thyme Vinaigrette

Château Rieussec, R de Rieussec, Sauternes, 2021

SECOND COURSE

Braised Duck and Cabbage Caramelle,
Duck Jus, Caramelized Chestnuts

Carruades de Lafite, 1999

MAIN COURSE

Dry Aged Roasted NY Steak*, Sauce Bordelaise,
Soubise, Wild Mushroom Polenta

Château Lafite Rothschild, 1990

Château Lafite Rothschild, 2010

CHEESE COURSE

Chef's Selection

Château Lafite Rothschild, 1995

MIGNARDISES



Please inform your server of any food allergies. Dishes cannot be modified to accommodate allergies or other dietary restrictions. Common fryer oil and grill are used and not all ingredients are listed. Your safety is important to us.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician.