



**\*\*Galatoire's Bistro \*\***

*Present*

*4<sup>th</sup> Annual Purple and Gold Wine Dinner featuring Penfolds*

*November 18th 7:00 pm*

**Hors d'œuvres**

***"Rock the Rebels"... Oyster Rockefeller En Croute with Hollandaise  
"Mad Hatter's"... Ghost Pepper Caviar and Ruby Red Grapefruit Crème  
Fresh over Fennel Blini***

*--2008 Penfolds Bin 51 Riesling--*

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***Death Valley Broiled Scallop***

*Fire Broiled Scallop, Roasted Roma Tomato, Creamed Tuscan Corn Grits*

*--2008 Penfolds Thomas Hyland Chardonnay --*

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***"Roast Them Hotty Toddy Autumn Greens" – Prime Rib Carpaccio Salad***  
*Shaved Roasted Prime Rib, Autumn Greens, Chilled Turnips, tossed in a Red Beat Vinaigrette,  
Finished with Fried Goat Cheese Truffles*

*---2008 Penfolds Thomas Hyland Cabernet --*

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***"Les is More" Braised Lamb Shank & Sweetbreads***

*Braised Lamb Shank, Sautéed Sweetbreads Flageolet and Lardon Cassolette  
Finished with a Fresh Lemon Balm Gremolata*

*--2007 Penfolds Ben 128 Shiraz --*

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***"Ole Miss Cracked Up" Tart & Cracked Pepper Gelato***

*Caramelized Golden Onion & Saint Andreas Cheese Tart  
Finished with a Pear and Cracked Pepper Gelato*

*--Penfolds Club Reserve Port --*

**\$95**

*All-inclusive Tax and Gratuity*