



# La Chaîne des Rotisseurs

presents

## A Fish Tutorial

with Chef Alan Segel

### Syllabus and Menu

hiramasa crudo

Gianfranco Behhchina early harvest olive oil  
herbal espuma • shallot cracklings • black sea salt  
*2008 sauvignon domaine de la potine*

crispy skin salmon

butter poached leeks

chive emulsion • caper berry • lemon peel  
*2005 chablis 1er cru Simonnet Febvre Vaillons*

grilled branzino steak

tapenade coulis

dried tomato • purple basil • balsamic essence • bottarga  
*2003 bordeaux blanc Chateau Lynch-Bages*

slow roasted lake perch

escargot mushroom sauté

roasted garlic • rosemary gnocchi parisienne • bacon powder  
*2003 savennières N. Joly coulée de serrant*

assiette de fromages

Pantaleo (Italy) • Etorki (France) • Grayson (USA) • Cantal (France) • Brie (France)  
le pain maison

*2004 cabernet sauvignon Whitehall Lane*

gateau “citronelle”

surprise aux raisins artisanal

Thomas J. Knox, Bailli  
Joe McGowan, Dinner Chairman  
home of Joe and Jane McGowan  
October 8<sup>th</sup>, 2009

Attendance (13):

Bernard and Hoi-Ming Guet

Jane and Joe McGowan

Robin Lowey and Tom Corcoran

Herb Goldberg and Rosalie Burns

Ruth Morelli

Linda Hart (prospective) and her sister Alexa

John and Jeanne Kelly

(Paul Schulze paid but will be refunded as he had a family emergency)

Accounting

Received: \$1144

Disbursed:

\$300 Chef's Fee

\$408 Chef's expenses by receipt

\$44 Aux Petits Delices- 10" Citronelle cake (via Joe)

\$40 diBruno's cheese (via Jane)

\$150 2 bottles of N. Joly Coulee de Serrant 2003

\$33 3 bottles of Sauvignon Potine 2008

\$40 2 bottles of 1er cru Chablis Simonnet Febvre 2005

\$60 2 bottles of Whitehall Lane Cab 2004

\$74 2 bottles of Lynch-Bages blanc 2003

\$0. Three loaves of Joe's famous sourdough bread (donated)

\$0. 1.5 lbs of Jane's famous chocolate covered grapes (donated)

All wines sourced from Joe's cellar

TOTAL- \$1149

Jane McGowan

Joe McGowan

Herb Goldberg

Rosalie Burns

Sister of Linda Hart