



**Winemaker Lunch**  
**Michel Schlumberger**  
**September 3, 2010**

Chef Joe Reuter from the Green Grocer in Windsor

Hors' d'ouvres  
Tostones a la Plancha  
Fried Plantains with Mango-Honey-Coriander Salsa  
09 La Bise Pinot Blanc

1st course  
Crispy Organic Duck Comfit  
with Michel Schlumberger Garden Herb Salad  
(veggie option: Michel Schlumberger Garden Sugar Pumpkin Brulee with  
Cherry Compote)  
Pairs with 08 La Brume Chardonnay and 07 Le Fou Pinot Noir

2nd course  
Italian Plum Braised Beef Short Ribs  
with Gorgonzola Panade and MS Garden Onion Soffrito  
(veggie MS Garden Grilled Tomato with Fennel-Orange Marmalade with  
Gorgonzola-Hazelnut Panade)  
06 La Cime Cabernet Sauvignon

Dessert  
Honey-Lavender Pot de Crème  
with estate table grapes, stewed Quince and Pecorino  
02 Silk Purse Semillon

