



MARDI GRAS FOOD & WINE PAIRING MENU

SATURDAY FEBRUARY 18TH, 2012 – 7PM



APPETIZER

Shrimp Puffs

Cajun spiced shrimp baked in a cheese soufflé.

Wine Pairing: Brut Blanc de Blanc

SECOND COURSE

Field green salad

Tossed with aged vinegar, topped with toasted pecans and homemade crouton.

Wine Pairing: Pinot Noir

MAIN COURSE

Creole Confit Canard

*Commonly known as duck confit~ braised and slow roasted duck leg
baked in a creole sauce and served over rice.*

Wine Pairing: Tuscan Red



DESERT

Bread Pudding

Spiced bread pudding baked with fruit and topped with a warm rum glaze.

Wine Pairing: Demi Sec Sparkling

GUEST CHEF & SOMMELIER: LISA MCFADDEN

Lisa is a 2nd Level Sommelier and has trained at the Cordon Bleu school in Paris France.

PRICE: \$65 PER PERSON

SPACE IS LIMITED AND BY RESERVATION ONLY PRIOR TO FEB 15th, 2012



Email Kevin@Brizos.net to reserve your seats.



www.Brizos.net

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