

Galatoire's
Italian Wines & French Creole Cuisine
Featuring Selections from Palm Bay International
Hosted by Laura DiPasquali, M.S.

May 26 2010, 7:00 pm

Table d'hôte

Citrus Poached Shrimp

baby lettuce, grapefruit, pink peppercorns

Bertani "Le Lave," Veneto

Beef Tongue

or

or

or

Duck Confit Dumplings
duck consommé

Planeta "Santa Cecilia," Nero d'Avola

Braised Lamb Cheeks

Southern style flageolet beans, lemon balm-mint
gremolata

Travaglini, Gattinara

White Port Poached Pear

Anselmi "I Capitelli," Veneto