



MARQUIS DE MONTESQUIOU PRESENTS
THE DANIEL HUMM PRIVATE DINNER FOR
LE CABINET DE CURIOSITÉS OF THOMAS ERBER
IN NEW YORK

HOSTED BY MAISON KITSUNÉ

CAVIAR

FROMAGE BLANC & RYE

CHÂTEAU CARBONNIEUX BLANC, PESSAC-LÉOGNAN 2008

LOBSTER

SALAD WITH BITTER GREENS, APPLES & BUTTERMILK

CHÂTEAU CARBONNIEUX BLANC, PESSAC-LÉOGNAN 2008

FOIE GRAS

MARINATED WITH ARMAGNAC, MAPLE & PEARS

CHÂTEAU MALARTIC LAGRAVIÈRE BLANC, PESSAC-LÉOGNAN 2007

NOMAD ROAST CHICKEN

WITH PARSNIP, ROYAL TRUMPET MUSHROOMS & PARSLEY

CHÂTEAU GRAND-PUY-LACOSTE, PAUILLAC 2003

CHOCOLATE

CRÉMEUX WITH ESPRESSO & HAZELNUTS

MARQUIS DE MONTESQUIOU ARMAGNAC 1969
BROADBENT MADEIRA COLHEITA 1996



MARQUIS DE
MONTESQUIOU
RARE ARMAGNAC

Pointy Snout Caviar provided by Alexandra Du Cane and Michael Kline
Grands Crus kindly provided by Duclot La Vinicole
Suede pouches provided exclusively for dinner guests by Ghurka

