



## ***Burgundy Dinner with JAO Imports***

***Thursday, November 10<sup>th</sup>, 2011***

Join me **Thursday, November 10th, 7pm** at **Antica Posta** to welcome Dominique and John Otterbeck of JAO Imports back to Atlanta for an extravagant, even decadent (read the menu below) Burgundy wine dinner. I hosted Dominique and John back in the spring for a hugely successful wine dinner and they enjoyed the visit to Atlanta so much they offered to come back!

So I have organized another amazing wine dinner featuring my favorite estate-bottled Burgundy producers from their portfolio. Each wine was hand-selected and I conferred with Marco Betti of Antica Posta to assure each course will be a perfect match of food and wine, each to elevate the other.

The dinner will feature J-J Confuron's inimitable Chambolle-Musigny from the electric '08 vintage, a preview of the '09 vintage with Fontaine-Gagnard's Volnay 1er Cru "Clos des Chenes", a review of the excellent '06 vintage and it's flawless balance with Harmand-Geoffroy's Gevrey-Chambertin 1er Cru "La Perriere", a new producer to my stock, Follin-Arbelet with a powerful Grand Cru Corton, and a very special and rare treat of Quarts de Chaume, a dessert wine slated to be the Loire Valley's first official Grand Cru paired with what else - foie gras! The carefully thought-out menu follows:

### **Burgundy Dinner with JAO Imports at Antica Posta**

*Thursday, November 10, 2011 - 7pm*

#### **RECEPTION**

*Legret Brut Champagne*

#### **FIRST COURSE**

Grilled Octopus

*J-L & F Chavy 2009 Puligny-Montrachet "Les Charmes"*

#### **SECOND COURSE**

Pan Seared Hudson Valley Foie Gras with Vin Santo Reduction

*Chateau de la Mulonnière 2004 Quarts de Chaume*

#### **THIRD COURSE**

Grilled Swordfish with Black Truffle Carpaccio

*J-J Confuron 2008 Chambolle-Musigny*

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**FOURTH COURSE**

Chef Sandro Oven Roasted Tuscan Chicken served Family Style  
*Fontaine-Gagnard 2009 Volnay 1er Cru "Clos des Chênes"*  
*Harmand-Geoffroy 2006 Gevrey-Chambertin 1er Cru "La Perriere"*

**FIFTH COURSE**

Braised Veal Cheek, Sautéed Swiss Chard and Spinach  
*Follin-Arbelet 2006 Corton Grand Cru*

**DOLCE**

Panna Cotta with Wild Berry Sauce

Dominique and John will guide us through the wines as we taste and dine our way through Burgundy. Seating is limited for this unique event. I hope you can join me for this very special evening that promises to be one of Atlanta's finest wine events this season.

**Cost is \$179** per person which includes tax and gratuity. Please RSVP by replying to this email or phoning the store. Cancellation policy for this event - no refunds within 48 hours of event.

Best regards,  
John Passman  
**CELLAR 13**  
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