

Trina Hahnemann from Copenhagen, Denmark
October 2, 2009

Canapés

Pickled Herring with beets on dark Danish rye bread crouton
Chicken liver pate with aquavit and preserved cucumbers
North Atlantic salmon tartar on Swedish Crisp bread
Blackthorn-aged blue cheese on Swedish Crisp bread

Ruinart Blanc de Blanc NV

<http://www.ruinart.com/#/index.php>

Menu

Jerusalem artichoke soup with beet chips (from her cookbook)

Terrazas de los Andes Torrontes 2008 (White Wine Torrontes grape)

http://wines.mhusa.com/our_wines.asp?b=1063&m=177

Cold Lemon-and-Orange-Marinaded Salmon with salad and horseradish cream

Cloudy Bay Te Koko Sauvignon Blanc 2005

<http://www.cloudybay.co.nz/Microsites/TeKoko>

Maine Lobster salad with vegetables, dill and Cream

Local lobster from www.redhooklobsterpound.com

Newton Unfiltered Chardonnay 2006

http://wines.mhusa.com/our_wines.asp?b=1061&m=93

Stony Creek Farm Rack of Lamb with baked root vegetables and cranberry compote

Numanthia Termes 2006 (red wine, Tinta de Toro grape)

http://wines.mhusa.com/our_wines.asp?b=1067&m=184

Dessert Duo > Apple trifle (from the book); and baked apple and pear with cinnamon parfait

Monsanto Vin Santo 1993

http://wines.mhusa.com/our_wines.asp?b=1059&m=15

Wines generously provided by Moët Hennessy USA.