

DINNER AT SAVEUR

850 THURLOW ST., VANCOUVER

6.30pm SEPTEMBER 27TH 2006

For the first time Les Chevaliers des Vins de France will be dining at the highly regarded Saveur Restaurant.

Stephane & Nathalie Meyer have produced a very interesting Mediterranean menu for us and also provided suggestions for wine pairings with the courses. The menu for the evening is as follows:

Champagne Reception
Piper Heidsieck

Mediterranean Fish and Prawn, Saffron Aioli
Mesclun, Garlic Chips
Santenay, Domaine Doudet Naudin 1997

Wild Mushroom, Butternut Squash Ravioli
Walnuts, Parmesan, Bouillon de Volaille
Châteauneuf-du-Pape blanc, Bosquet des Papes 2003

Roast Cornish Hen wrapped in bacon, White Bean Ragoût,
Garlic en Chemise, Rosemary Jus
Bourgogne, Meo Camuzet 2002
Vacqueyras, Tardieu-Laurent 2003

Rhum Baba, Crème Mousseline, Winter Fruit Compote
Caramel Sauce
Rivesaltes Hors d'Age, Domaine Forca Real

For more background on Saveur, go to – www.saveurrestaurant.com

Cost: \$95 MEMBERS; \$115 GUESTS

Attendance is limited to 60 people. You will be notified by telephone or e-mail only if you are unlucky enough not to be among the first 60. Please confirm your attendance by ensuring that your cheque payable to "Les Chevaliers des Vins de France" reaches us no later than Friday Sept 22nd 2006.

RSVP: Saveur Sept 27th, 2006

MEMBER: _____ GUEST: _____

Telephone Number:

MEMBER: _____ GUEST: _____

Telephone Number:

Please make your cheque payable to Les Chevaliers des Vins de France and mail to:

**Les Chevaliers des Vins de France,
P.O.Box 19151, 4th Avenue Postal Outlet,
Vancouver B.C. V6K4R8**



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