

# Menu à l'Armagnac

*Le 31 Janvier 2008 au Grand Old House –  
Grand Cayman – Îles Cayman*

Foie Gras Terrine enhanced with Armagnac served with fig and quince  
chutney

Armagnac Castarède 1970

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Wild Porcini mushroom risotto  
presented with Jumbo Shrimps sautéed  
in fresh rosemary, Truffle oil drizzle

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White Armagnac Castarède  
Lemon Sorbet with thyme and lavender

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Duo of confit of duck and pan fried pancetta wrapped quail breast  
with a fondant of sweet potato grapes and pine nuts,

Armagnac enhanced jus reduction

Armagnac Castarède 20 years old

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Prune Filled with Roquefort macerated in Armagnac

Armagnac Castarède 10 years old

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Dark Chocolate Torte  
With caramel praline topping and

Vanilla-pecan ice cream

Armagnac Castarède 1979

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Prettiness and chocolates  
Armagnacs Castarède 1908, 1900, 1893

