



# Please join us Saturday March 7<sup>th</sup> at 5:30

(Sunset is at 5:38 - woohoo!)

for

## *“Vin et Coq au Vin”* A BORDEAUX BISTRO

Hosted by Christine and Jon Winder, Karen and Fred Ruymann

For our French-themed Potluck the hosts will prepare and serve *Coq au Vin* under Chef Christine's expert tutelage and we will explore the wines of Bordeaux under Karen's. Jon and Fred will supply the eye candy (and sous chef duties).

We ask that all attendees contribute either an appetizer, a salad, bread, or a dessert from our suggested items which are typical of fare in the Bordeaux region. We have supplied recipes for some items on the next page.

Also please bring a bottle of Bordeaux wine to share.

### A Brief Wine Primer

Bordeaux wines are a blend of grape varieties: primarily Cabernet Sauvignon and Merlot. The percentages of each grape used varies with the location of the vineyard on the River Gironde.

The **Left Bank** is known for its gravelly soils and graphite-driven red wines with a dominance of Cabernet Sauvignon in the blend. The most prestigious sub-regions in the Médoc include Pauillac, Saint-Julien, Saint-Estephe, Margaux, and Pessac-Leognan. The wines from Médoc are some of the boldest and most tannic of Bordeaux, perfect for aging.

The **Right Bank** is known for its red clay soils that produce bold, plummy red wines with a dominance of Merlot. The most well-known and highly sought-after sub-regions include Pomerol and Saint-Emilion which generally have soft, refined tannins.

Please sign up by February 28<sup>th</sup>  
and indicate your contribution preference.

[More info on the idea list.](#)

[www.pametclub.com](http://www.pametclub.com)

For questions about the menu, recipes or how much to prepare, please contact Karen at [ruymann@aol.com](mailto:ruymann@aol.com)

The club provides Plates, Utensils, Napkins, Cups, Wine Glasses, Condiments, Coffee & Tea, Ice, Soda and Mixers.



## *“Vin et Coq au Vin”*

### **BORDEAUX Dinner and Wine Tasting Contribution IDEAS**

**Wine** - BYOB to share in a group tasting. We are asking most to bring a Red Bordeaux, but please bring a White Bordeaux (usually from Graves) if you choose a contribution with a “W” aside it. More reds are needed than whites to accompany our main course. We ask that you bring a 750 ml bottle of a Sauternes if you are providing a dessert or cheese plate. As many of you know, some Bordeaux wines are ranked among the finest in the world and a single bottle of a new release can cost in the hundreds. An aged bottle can auction for MUCH more. A triplet of 1869 Chateau Lafite sold in 1987 for \$690,000 or \$230,000 per bottle!!! Let's keep it casual and seek out wines for sharing at our tables in the \$20-30 range. Ha! Ha!

**APPETIZER IDEAS** Please provide enough for 20 or so small tastes of your contribution.

Need 4 volunteers

- Gougeres
- Reblochon Tarts with Bacon and Fingerling Potatoes
- Daniel Boulud's Mushroom Fricasee - Click [here](#) for a recipe
- Bacon-Leek Quiche - **W**
- Anything with Smoked Duck or Duck Confit
- Salmon Mousse - **W**
- Caviar Platter - **W**
- Raw Oyster Platter w/ Mignonette - **W**
- Hard Boiled Quail Eggs - 4 dozen
- Paté Platter

**SALAD IDEAS** - will be served with Main Course, please bring dressing in separate container.

Need 5 volunteers. Please provide enough for a table of 8.

- Smoked Duck or Duck Confit w/ Salad Verte
- Salad Verte w/ Asparagus, Goat Cheese
- Salad Lyonnaise - Click [here](#) for a recipe
- French Beet Salad w/ Mustard Vinaigrette

**BREAD** - one volunteer to provide enough for the entire group.

Purchase 5-7 Loaves of PB's Farmer's Loaf (large size, they will pre-cut) and 6-8 sticks butter.

We will verify the amount the week before the Event.

**DESSERT IDEAS** - please bring a 750 ml bottle of Sauternes Dessert Wine instead of a red or white Bordeaux.

- Poached Pears - Please provide enough for entire group. We suggest 1 pear/person.
- Bordeaux Cookies - Click [here](#) for a recipe  
Please provide enough for entire group. (3-4 dozen)
- Bordeaux cheese plate w/ baguettes - cheeses from this region: Issau-Irati, Rocamadour, and Cabécou.  
Your cheesemonger may have others from Bordeaux. (2 volunteers - Each please provide enough for 15 people.)

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