

euphoria

a higher state of food, wine and music



Guest Chef

Guy Savoy, Chef/Owner, Restaurant Guy Savoy, Paris, France

Host Chef

Steven Greene, Chef Owner, Devereaux's, Greenville, SC

Wines by Palm Bay

First Course:

Oysters in ice gelée

2007 Remy Pannier Sancerre

Second Course:

Crispy sea bass with delicate spices

2008 JLC Cote du Rhone Blanc

Third Course:

**Artichoke and black truffle soup, toasted mushrooms brioche
and black truffle butter**

Laboure Roi cru

2006 Gevrey Chambertin

Fourth Course:

**Truffle stuffed loin of veal, "marmite" of winter vegetables,
black truffle potato purée, roasted jus**

2003 Chateau Villa Bel-Air Graves

Fifth Course:

Chocolate Sphere

2000 Ey Banyuls Vigne Tragner

Presented by

