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Beaujolais Nouveau Wine Dinner 2014

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Campus House, "Beaujolais Nouveau Wine Dinner 2014" (2014). *Special Events*. 11.
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Beaujolais Nouveau Wine Dinner
November 20th, 2014

Soup
Roasted Leek and Potato

~Antonopolis Adoli Ghis, Greece 2013~

Salad
A Selection of Greens, Dried Figs, Bleu
d'Auvergne, Walnuts, Sherry Vinaigrette

~Liger Belair Moulin-a-ventvieilles Vignes,
France 2011~

Fish
Bronzed Halibut with Tangerine Beet Beurre
Blanc

~Albert Seltz Pinot Gris Reserve, France
2012~

Main
Veal Chop, Wild Mushroom Bread Pudding,
Baby Fall Vegetables, Pan Juices

~Aalto Ribera del Duero, Spain 2011~

Dessert
Profiteroles with Homemade Vanilla Bean
Ice Cream and Callebaut Chocolate Sauce

~Warros "Warrior" Ruby Port~

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