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**AT HOME WITH PATRICIA WELLS:  
COOKING IN PARIS  
APRIL 21 TO 25, 2003**

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**MONDAY:**

**9:30 AM**

**Class & Preparation of Lunch:**

**Discussions: Knives, Mise en Place, Sea Salt  
What is an AOC?**

**Savory Rosemary-Parmesan Madeleines  
Zucchini Carpaccio with Avocado, Pistachios, Pistachio Oil & Thyme  
Fresh Morels with Braised Green Asparagus  
Salmon Steamed over Rosemary Branches with Rainbow Olive Collection**

**A Seasonal Cheese Assortment from the Caves of Philippe & Rachel Alleosse  
Claquebitou (goat's milk, Loire)  
St Maure (AOC goat's milk, Loire)**

**Simply Strawberries (Variety, Gariguette)  
Buttermilk Sorbet  
Raspberry-Almond Financiers**

**TUESDAY:**

**9:00 AM**

**Depart from Rue Jacob**

**Visit to Poilâne Bakery**

**Private Wine Tasting With Juan Sanchez of La Dernière Goutte**

**Wines:**

**Domaine Felines Jourdan  
Coteaux du Languedoc Blanc 2001  
100% Picpoul de Pinet  
No known importer**

**Domaine de la Rectorie, Vin de Pays de la Cote Vermeille  
Gran de Cuvée Blanc 2001  
100% Grenache gris  
No known importer**

**Château St Martin La Garrigue  
Coteaux du Languedoc Blanc Cuvée Saint Martin 2001  
46% Marsanne, 12% Roussanne, 10% Picpoul, 5% Terret  
No known importer**

**Domaine la Tour Boisée, Minervois blanc Cuvée Marie-Claude 2000  
70% Marsanne, 23% Macabeu, 7% Muscat  
Importer : Weygandt-Metzler**

**Domaine Bonhomme, Minervois rouge 1999, cuvée Alaternes  
93% Carignan, 7% Grenache  
No known importer**

**Domaine de Cabrol, Carbardes 2000  
Cuvée Vent d'Est Rouge  
70% Syrah, 20% Grenache, 10% Cabernet Sauvignon  
No known importer**

**Château des Estanilles, Faugeres rouge 2000  
100% Syrah  
Importer : Jéroboam Imports**

**Domaine Peyre Rose  
Coteaux du Languedoc Cuvée Syrah Leone Rouge**

**90% Syrah 10% Mourvedre  
Importer : Peter Vezan**

**Domaine la Colombette  
Vin de Pays des Coteaux du Libron  
Cuvée Liedoner Pelut Rouge  
100% Liedoner Pelut  
Importer ; Jéroboam Imports**

**Mas Champart, Saint Chinian rouge 2000, cuvée Close de la Simonette  
70% Mourvedre, 25% Grenache, 5% Carignan  
Importer : Kermit Lynch Wine Merchant**

**Domaine Gardies, Cotes du Roussillon Villages rouge 2000  
Vielles Vignes  
80% Grenache, 10% Mourvèdre  
Importer : Peter Weygandt**

**Lunch: Le Pre Catelan with Chef Frederic Anton**

**La Betterave: Fines Lamelles Parfumées a la Muscade  
Vieux Comté préparé en fins Copeaux, jus gras**

**La Saint Jacques : Cuites en Coquille, Jus pressée de Pommes a Cidre, Noix  
écrasées et torréfiés**

**Le Jarret de Veau, Confit entier en Cocotte, Copeaux de Truffe et Parmesan,  
Macaroni juste gratinés**

**Le Baba : Au Rhum, Crème Fouettée a la Vanille**

**Wines :**

**Domaine Gardies, Cotes du Roussillon Villages blanc 2000  
Importer : Weygandt-Metzler**

**Domaine la Tour Boisée, Minervois rouge Cuvée Marie-Claude 1999  
Importer : Weygandt-Metzler**

**WEDNESDAY:**

**10:00 AM**

**Special Oil Tasting with Expert Anne Leblanc**

**Class & Preparation of Lunch:  
Discussions: Searing, Braising**

**Hazelnut, Gruyère and Rosemary Biscuits**

**Tomato, Green Pepper, Olive and Anchovy Salad**

**My Fishmonger's Tuna Daube with Green Olives and Red Wine  
Epeautre Salad with Peppers, Shallots, and Parsley**

**A Seasonal Cheese Assortment from the Caves of Philippe & Rachel Alleosse:  
Served with Nicoise Figs Stuffed with Fennel and Walnuts**

**Three-Pear Cake  
Fromage Blanc Sorbet**

**THURSDAY:**

**9:00 AM**

**Depart from rue Jacob**

**A tour of the Rue du Poncelet Market  
Extended Private Tour & Tasting in Alleosse's Cheese Aging Cellars**

**Cave, Fromage Pate Cuite:**

**Comté "Green Label" Aged 36 months (cow's milk, Jura)  
Emmenthal de Savoie (cow's milk, Savoy)  
Beaufort d'Alpage (cow's milk, Savoy)  
Bleu d'Auvergne d'Aveze Fermier (cow's milk, Auvergne)  
Bleu de Termignon (cow's milk, Savoy)  
Cantal de Salers (cow's milk, Auvergne)  
Gruyere Swiss - Fribourg (cow's milk, Switzerland)  
Lavort (goat's milk, Auvergne)  
Fumaison (cow's milk, Burgundy)  
Tomme d'Abondance Fermier (cow's milk, Savoy)  
Morbier (cow's milk, Jura)  
Mimolette Extra Vieille (cow's milk, the North)  
Abbaye de Belloc (sheep's milk, Basque Country)**

**Cave, Croûte Fleurie:**

**Chaource (cow's milk, Champagne)  
Brie  
St Marcellin (cow's milk, Dauphiné)  
St Felicien (cow's milk, Dauphiné)  
Pierre Robert (cow's milk, Champagne)**

**Cave, Croûte Lavée :**

**Reblochon (cow's milk, Savoy)  
Taleggio (cow's milk, Italy)  
Epoisses au marc (cow's milk, Burgundy)  
Soumaintrain (cow's milk, Burgundy)  
Epoisses au Chablis (cow's milk, Burgundy)  
Aisy Cendré (cow's milk, Burgundy)  
Briquette de Flandres (cow's milk, the North)  
Munster Fermier (cow's milk, Alsace)  
Munster au Cumin (cow's milk, Alsace)  
Pavé d'Auge (cow's milk, Normandy)  
Maroilles (cow's milk, the North)**

Langres (cow's milk, Champagne)  
Livarot (cow's milk, Normandy)  
Venaco (sheep's milk, Corsica)

Cave, Fromages de Chèvre:

Claquebitou (goat's milk, Burgundy)  
Vacherin de Chèvre (goat's milk, Ariège)  
Chevrotin des Aravis (goat's milk, Savoy)  
Brocciu Demi-Affiné (sheep's milk, Corsica)  
Fleur de Ré (goat's milk, Ile de Ré)  
Briquette de Chèvre (goat's milk, Brittany)  
Brin d'Amour (sheep's milk, Corsica)

Lunch: Pierre Gagnaire

Aubergines braisée

Gelée de citron de Menton, fromage blanc glacé  
Dorade royale, jus de concombre et payaye verte  
Scampi d'Escargot, ail des ours  
Tarte au lard : tomate et fleur de calamar au basilic  
Flan d'asperge blanche, sabayon traditionnel

Merlan Rouget « Birdy »  
Quelques Desserts

Wines :

Meursault Les Luchets 1966  
White Burgundy  
Domaine Roulot  
Importer : Kermit Lynch

Volnay 1<sup>er</sup> Cru « Chevret » 1999  
Red Burgundy  
Ch. Rossignol-Jeanniard  
Importer: Robert Kacher

**Domaine René Rieux Gaillac Doux**  
**Concerto 1997**  
**No known importer**

**FRIDAY:**

**10:00 AM**

**Class & Preparation of Lunch:  
Discussion: Pastry-Making**

**Dates Stuffed with Almonds and Sautéed in Olive Oil**

**Mushroom & Walnut Tarte Tatin**

**Guinea Hen Stuffed with Olives, Rosemary and Fennel  
On a Bed of Spring Potatoes**

**A Cheese Assortment from the Caves of Philippe & Rachael Alleosse**

**Bleu d'Auvergne (Cow's Milk, Auvergne)**

**Manchego (Sheep's Milk, Spain)**

**Tomme d'Abondance (cow's milk, Savoy)**

**Jean-Paul Hevin's Chocolate Financiers**

**Guy Savoy's Chocolate Sorbet**

## **IMPORTERS LIST**

**Beaune Import, Berkeley CA; tel: (510) 841-9815.**

**Clicquot Imports, New York, NY; tel: (212) 888-7575.**

**Jeffrey Davies Signature Selections, West Nyack, NY; tel: (845) 353 8767.**

**Diamond Wine Merchant, Oakland, CA; tel: (516) 567 9897.**

**T. Edward Wine, New York, NY; tel: (212) 233 1504.**

**Mervin Hecht Wines, Santa Monica, CA; tel (408) 685 1148.**

**Russell Herman, Berkeley Heights, NJ; tel: (908) 771 9082.**

**David Hinkle, North Berkeley Imports, Berkeley CA; tel: (510) 84 9001.**

**Import! Madison, WI; tel: (608) 255 8622.**

**Daniel Johnnes, Jeroboam Imports, New York, NY. tel: (212) 374 9415 fax: (212) 925 6474.**

**Alain Junguenet, Wines of France, Mountainside, NJ; tel (908) 654 3957.**

**J&R Selections, Mt. Pleasant, MI; tel: (517) 772 3695.**

**Robert Kacher Selections, Washington, DC; tel: (202) 832 9083.**

**Dan Kravitz, Hand Picked Selections, Warrenton, VA; tel: (540) 347 9400.**

**Kysela Père et Fils, Winchester, VA; tel: (540) 722 9228.**

**Kermit Lynch Wine Merchant, Berkeley, CA; tel: (510) 524 1524.**

**Martine's Wines, Novato, CA; tel: (415) 883 0400.**

**New Castel Imports, Myrtle Beach, SC; tel: (843) 497-9625.**

**A Jack Siler Selection, Springfield, VA; tel: (703) 644 5210.**

**Michael Skurnik, Syosset, NY; tel: (516) 677 9300.**

**Eric Solomon, European Cellars, Charlotte, NC; tel: (704) 358 1565 and 121 West 27<sup>th</sup> Street, Suite 1103, NY NY 10011. Tel: (212) 924 4949 fax: (212) 924 0567.**

**Peter Vezen, Paris fax 011 33 1 42 55 42 93**

**Vineyard Brands, Birmingham, AL; tel: (205) 980 8802.**

**Peter Weygandt, Weygandt-Metzler, Unionville, PA. (610) 486 0800.**