



**Tour d' France**  
***Maison Blanche's Annual Homage to the Wines of France***

**CONTACT**

Mayra Cardenas  
Powerhaus / 954 732 6382  
[mayra@power-haus.com](mailto:mayra@power-haus.com)

**FOR IMMEDIATE RELEASE**

**Longboat Key, Fla. Thursday March 21<sup>st</sup>, 2011** - Chef Proprietor Jose Martinez of Maison Blanche on Longboat Key announced today the date, regions and menu for his annual Tour d' France, a savory menu matching premier wines of France from various regions, including Champagne.

"Every year," said Chef Martinez, "we create a special degustation to compliment wines of multiple regions in France."

- WHO** Chef Jose Martinez and the staff of Maison Blanche
- WHAT** Foods and wines of Alsace, Bordeaux, Burgundy, The Rhone & Loire Valley and Champagne
- WHERE** Maison Blanche, 2605 Gulf of Mexico Drive, Longboat Key  
Free and ample self parking in a private lot
- WHEN** April 11, 2011, seating is for 7PM
- HOW** \$125 per person, plus tax and gratuity  
For reservations please call: 941 – 383 – 8088 or go to: [www.Opentable.com](http://www.Opentable.com)
- NOTE** **Seating is limited, please call for reservations**



**Tour de France**

April 11, 2011

Crab meat salad, fennel mousse and tomato confit  
*Loire Valley Sauvignon Blanc Domaine Girard, la Garenne 2009*

Green asparagus with smoked bacon sauce  
*Burgundy Chardonnay, Domaine Chavy, Puligny Montrachet 2007*

Sautéed salsify, parsnip and turnip with truffle oil emulsion  
*Rhone Valley, Chateauneuf du Pape, Chateau la Nerthe 2005*

Poultry pie, red wine sauce with foie gras  
*Bordeaux Saint Emilion, Chateau Simard 2000*

Goat cheese, grape and sesame seed  
*Alsace Pinot Gris, Trimbach, Reserve Personnelle 2001*

Pineapple bavarois and coconut sorbet  
*Champagne, Louis Roederer, brut premier*