



THE AMERICAN FRIENDS
OF COMPIÈGNE

CONSULAT GÉNÉRAL DE FRANCE À NEW YORK
DÎNER DU 3 OCTOBRE 2013



Salade de Crabe à la Créole

Mangue, avocat, basilic; vinaigrette de safran et de tomate

RULLY PREMIER CRU LES CLOUS 2010

Tournedos de Boeuf Beauharnais

Artichaut, champignon et pomme de terre confite

CHÂTEAU LATOUR MARTILLAC 2010

Charlotte Fort de France

Ananas et noix de coco, flambés au rhum vieux de Martinique

HENRIOT BRUT 2007



Café et petits fours

Menu notes

The Empress Josephine's monogram—J—was expressed in the form of a horn of plenty—a cornucopia—on the embroideries at Compiègne, and is the motif for our dinner.

The Empress was born in Les Trois-Îlets, Martinique, on a sugar plantation. Seafood and fruits evoke her upbringing. Tournedos Beauharnais, was created after her death by the Parisian Chef Bofinger, and memorialised her Aunt, Fanny.

While Napoleon 1er drank Burgundy, the choice of red wine from Bordeaux reflects the fact that the Empress Josephine helped make it fashionable in Napoleonic France, a habit which has endured and entrenched itself.