

Winter Wine Dinner

February 11th, 2010

“Study In Apple”

Granny Smith Macaroon, Torchon
Sunchoke, Cider Gelee
Shrimp, Calamari, Apple, Pancetta Dust



Herbed Brioche French Toast

Fried Farm Egg, Wild Mushroom Ragout,
Caramelized Artisanal Beets, Sage Mousseline
*Chateau Moulinet,
Pomerol, Bordeaux, France*



Squab Ballotine

Truffle Celery Root Puree,
Maple Jus, Pickled Chanterelles
*Quinta do Coa, Touriga Nacional~Tinta Fina~Tinta Roriz,
Douro Valley, Portugal*



Tuna & Foie Gras Terrine

Watercress, Mint, Citrus
*Waterbrook Vinetards,
Melange White, Walla Walla, Washington State*



Seared Scallop, Pear-Butternut Puree

Lobster-Carrot-Vanilla Nage, Candied Chestnuts
*Finca Flichman Tupengato Reserve,
Cabernet Sauvignon~Malbec, Mendoza, Argentina*



Intermezzo

Lychee Orb, Durian, Wasabi Flakes



Veal with Artisanal Goat Cheese

Winter Root Bread Pudding, Balsamic Pearl Onions,
Applewood Bacon Espuma, Fig-Cherry Reduction
*Demartino 'Altos de Piedras'
Gran Reserva Carmeniere. Maipo Valley. Chile*



Dessert

Chocolate, Tangerine, Caramel and Cognac
Quinta do Crasto, 2004 LBV Port

80.00 Per Person

Reception 6:00pm – Dinner 6:30pm

RESERVATIONS A MUST

LIMITED SEATING

Please Contact the Front Desk for Reservations