



Menu Dégustation

Maine Lobster Salad

Apple-Champagne Vinaigrette
2008 Woollaston, Estates, Riesling, Nelson, New Zealand

Pan Seared U-10 Day Scallop

Potato Mousseline and Jus de Veau
2009 Domaines Schlumberger, Pinot Gris, *Les Princes Abbés*, Alsace, France

Sautéed Steak of "A" Foie Gras

Rhubarb Purée and Blood Orange Sauce
2007 Royal Tokaji Wine Company, Tokaji Aszú, 5 Puttonyos, Mád, Hungary

Sautéed Filet of Halibut

Green Asparagus and Sauce Hollandaise
2009 Bodegas Indiano, *El Brozal Blanco*, Rioja, Spain

or

Roasted Tournedo Loin of Colorado Lamb

Pisto, Mint Aioli and Tempura Zucchini Flower
2005 Marqués de Murrieta, Reserva, *Finca Ygay*, Rioja, Spain

Dessert

One Hundred Twenty Three

The Above Recommended Wine Pairing is Offered for an Additional Cost of \$63
Premium Wine Pairing Available Upon Request
Caviar Available Upon Request



Prix Fixe

Crème of Carrot and Ginger

Maine Ruby Shrimp

or

Poached Oysters

Garnished with Osetra Caviar, Sauce Vermouth

or

Warm Quail Salad

Sautéed Artichokes and Pinenuts

Foie Gras au Torchon

Pineapple and Port Reduction

or

Sautéed Ruby Red Shrimp

Roasted Zucchini, Crispy Artichoke, Tomato Confit and Piquillo Pepper Vinaigrette

or

Sautéed Filet of Turbot

Cauliflower Mousseline and Saffron Sauce

Roasted Maine Lobster

Sauce Américaine and Salsify

(\$40 Supplement)

or

Sautéed Filet of New Zealand Tai Snapper

Court-Bouillon Sauce and Fresh Herbs

or

Roasted Milk-Fed Veal Chop

Rosemary Potato and Au Jus

or

Roasted Pigeon

Wild Rice Risotto

or

Sautéed Medallions of Fallow Deer

Caramelized Green Apple and Zinfandel Sauce

Dessert

A Sommelier's Wine Pairing is Offered for an Additional Cost of \$53

One Hundred Thirteen