



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