



bezu
FRENCH - ASIAN FUSION



December 9, 2009

Passed Appetizers

Hudson Valley Foie Gras, Caramelized Onions, Li Hing Mui Sauce
Crispy Bay Scallop, Ginger Black Bean Purée with Chervil and Thai Chili Sauce
Hamachi Tartar

Louis Roederer Champagne Brut Premier NV

First Course

Shrimp and Scallop over Celery Root Purée
Truffle Frisée salad with Parmesan-Edemame Crisp, Basil Oil

Pinot Blanc Domaine Marcel Deiss Bergheim Alsace '05

Second Course

Pan-seared Sea Bass, Japanese Udon Noodles, Wakame Seaweed Salad,
Tomato Ginger Relish and Veal Demi-Glace

Viognier Edward Sellers Paso Robles California '06

Third Course

Medallion of Veal Tenderloin, Macadamia Nut crust and Pineapple Chutney
Plantain Chip and Coconut-Curry Sauce with Okinawan Sweet Potato

Gevrey-Chambertin Vieilles Vignes Domaine Harmand-Geoffroy Burgundy '02

Fourth Course

Beef Duo, all Natural Braised Meyer Short Rib, Parsnip Purée
Seared Meyer Tenderloin, Sweet Soy Marinade with Micro Wasabi Greens

Bodegas y Viñedos Maurodos Toro Prima '03

Fifth Course

Poached Pear with Cognac Ganache

Grenache Helyos Banyuls Rhone '03

