



Passed Hors D'œuvres

*Lamb Croquettes, Shrimp Provençale
Mushroom Flan, Demitasse corn Soup*

Laurent Perrier Brut NV in magnum

Amuse Bouche

Napoléon of Potato Bliri, Smoked Salmon, Salmon Caviar

First Course

Spanish Octopus Roulade, Nicoise Olive and Tomato, Herb Yogurt Sauce

2008 Pazo de Senorans Albarino Rias Baixas

Second Course

Butter Poached Lobster, Spinach Risotto, Lobster Essence

*Olivier Daubresse Selecion Chassagne Montrachet Premier Cru
"Les Chenevottes" 2000*

Intermezzo

Cucumber Mint Granite, Cucumber Lime Salad

Third Course

Marcel's Classic Boudin Blanc, Chanterelles and English Peas, Red Wine Essence

Domaine Fontaine-Gagnard Volnay 1er cru "Clos des Chênes" 2003

Fourth Course

Muscovy Duck Breast, Duck Confit, Blackberries Duck Jus

Domaine Jean Michel Guillon Gevrey Chambertin 2003

Dessert

Mocha Bar, Frangelico Coulis, Brown Butter Ice Cream

NV Graham Tawny Port 10 Year Old

NV Graham Tawny Port 20 Year Old

Chef/Proprietor Robert Wiedmaier

