

Menu from the Inn at Little Washington  
July 15, 2009

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A parade of canapés

*Haton et Fils, Cuvée Rene Haton, Damery, 1 er Cru, Brut, Champagne, France (N.V.)*

A demitasse of chilled cucumber soup

A mélange of spicy big eye tuna with mango, avocado and crispy shallots with Sake-Yuzu sorbet

*Adega Albertal, Albariño, Rias Baixas, Galicia, Spain (2007)*

Wild green lip mussels baked with herbed butter and perfumed with pernod

*Domaine du Salvard, Cheverny, Loire, France (2007)*

Braised four story hill farm veal cheek on a nest of baby green beans with Louisiana crawfish tails and truffle vinaigrette

*Poggio Bonelli, Chianti Classico, Tuscany, Italy (2006)*

Local blueberry bubble tea

A terrine of pistachio and white chocolate ice cream with blackberry sauce

*Broadbent, Madeira, Colheita (1996)*