



Thursday, April 22, 2010

*Imported Rougie Foie Gras from the Perigord and Xérès
Poached Quail Eggs "Benedict"
Brioche and Potato Nest, Béarnaise and Chive Oil*

Laurent Perrier Cuvee Rose Brut N/V

*French Riviera Style Smoked Sea Urchin
Butter Crusted Diver Scallop
Coulis of Fresh Tomato and Thyme*

Melville Estate Chardonnay Sonoma County 2007

Grape and Pomegranate Granite

*Sour Lemon Roasted Australian Rack of Lamb
Grilled Artichokes, Roasted Garlic Saffron Scented Polenta
and Coriander Infused Roasted Pine Nut Jus*

***Aloxe Corton Premier Cru Clos Du
Chapitre Domaine Follin-Arbelet 2002***

Cheese Course

Chateau Marbuzet Saine-Estephe 1998

*Almond and Morello Cherry Tart
with Cassis Sorbet*

Royal Tokaji Aszu 5 Puttonyos 2005

***Vincent Horville
Executive Chef***

***Elias Yemane
Beverage Manager***

***Reinhard Danger
General Manager***