

A La Carte

First Courses

<i>* Sauté Foie Gras, Poached Pluots, Braised Cippollini Onions, and Banyuls Austrique</i>	<i>22</i>
<i>* Tuna Carpaccio with Goat Cheese Gratinée, Red Radish and Grape Salad</i>	<i>14</i>
<i>* Diver Scallops Smoked "A La Minute" with Roasted Beets and Horseradish Cream</i>	<i>16</i>
<i>Braised Lamb Wrapped in Swiss Chard with Spaetzel and Orange Tuille</i>	<i>18</i>
<i>* Cremini Stuffed Sardine with Ratalouille and Squash Blossom Tuille</i>	<i>14</i>
<i>Glazed Eel with Edamame Puree, Daikon Salad and Yuzu Foam</i>	<i>16</i>

Main Courses

<i>Australian Barramundi, Lobster Stuffed Squash Blossom and Artichoke Vinaigrette</i>	<i>37</i>
<i>Duck Percik with, Cumin Polenta and Orange-Carrot Reduction</i>	<i>34</i>
<i>Veal Breast with Flageolet Purée, Sautéed Foie Gras, and Red Pepper Mousse</i>	<i>36</i>
<i>Caraway and Black Pepper Crusted Beef, Tatsoi, Asian Infused Cherry Tomatoes</i>	<i>37</i>
<i>New Zealand Snapper with Risotto Cake, Braised Chanterelles, and Marrow</i>	<i>32</i>

September is the opening month for the Burgundy Truffles, this intensely flavored Truffle is the perfect complement for any Dish and is available for an additional \$10 .

Desserts

<i>Layered Crispy Apple with Poire Williams Cream and Calvados Parfait</i>	<i>11</i>
<i>Tropical Fruit Soup with Almond Frangipane and Floating Islands</i>	<i>9</i>
<i>Trio of Chocolate and Mocha with Espresso Beans and Raspberry Salad</i>	<i>9</i>
<i>Chef's Imported Cheese Selection with House Made Compotes</i>	<i>14</i>

Due to State Regulation the Following Statement Must Be Noted on The Menu.

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Your Risk of Food Borne Illness*

Executive Chef

Frank Brunacci

Sommelier

Rich Edwards

Tasting Menus

Friday, October 01, 2004

Petit Menu

*Foie Gras and Mushroom Soup
with Citrus Essence*



*Alaskan Crab Salad Wrapped in Marinated
Cantaloupe and Vanilla Oil*



** Australian Baramundi, Lobster Stuffed
Squash Blossom and Artichoke Vinaigrette*



Petit Basque with Citrus Marmalade



*Yogurt Millefeuille with Glazed Kumquat and
Pink Grapefruit Sorbet*



Coffee or Tea and Petits Fours

*65 per Person
105 Matching Wine Pairing*

Menu Degustation

White Bean Cream with Duck Ham



*Cephe and Foie Gras Terrine with Endive Salad
and Moustard Violette Vinaigrette*



** Montfish Cheek "Arenoblaise" with Parsley
Anocchi and Hen of the Woods Mushrooms*



** Duck Percik with, Cumin Polenta and Orange-
Carrot Reduction*



Brillat Savarin Affine with Poached Fig



*Melting Chocolate Cake Ariottlines
and Pistachio Ice Cream*



Coffee or Tea and Petits Fours

*85 per Person
135 Matching Wine Pairings*

Menu D'Amour

This Specially Designed Proprietary Menu is only available to Couples. Wanting to Experience Chef Frank Brunacci's Blind Tasting, A journey of the World's Cuisine in an Explosion of Flavors on the Palate and a Visual Delight, Ask your Sommelier to Pair this 10 Course Extravaganza with Our Wines Of The World.

*135 per Person
225 Matching Wine Pairings*

As a courtesy to other guests, please refrain from using Cellular telephones in the Dining Room.

Smoking is permitted in the Lounge only.

Twenty percent gratuity will be added to all parties of six or more guests

*Chef De Cuisine
Marco Bustamante*

*Pastry Chef
Trevor Tucker*