

Chef's Table
Seasonal Menu

Amuse-Bouche

Soft-poached Quail Egg with Galilee Caviar

Lobster Panna Cotta

Burrata Alla Panna with Jamón Ibérico

Butternut Squash Soup

Taittinger Prestige Cuvée NV

Maine Lobster, Mango, and Passion Fruit Pearls with German Caviar

Michel Redde Sancerre "Les Tuilières", Loire 2009

Cold "Smoked" Niman Ranch Lamb with Fuji Apple and Curry Dressing

Grans-Fassian Piesporter Kabinett Riesling 2007

Sake-Soy Marinated Copper River Salmon with Bok Choy and Soy Beans

Kanbara "Bride of the Fox" Gohyakumangoku Junmai Ginjo, Nigata

Roasted Quail with Asian Pears and Serrano Ham Jus

Ceretto Rossana Dolcetto d'Alba, Piedmont 2006

Veal Sweetbreads and Shank with Chanterelle Mushroom Ragoût

Domaine La Roquette Châteauneuf-du-Pape, Rhône 2005

Australian Kobe-style Beef with Garlic-Potato Purée

Clos du Bois Marlstone Cabernet Sauvignon, Alexander Valley 2006

*Garrotxa, Gouda Goat, Colston Bassett Stilton,
and 24-Month Parmigiano-Reggiano*

Quinta do Crasto Late Bottled Vintage Porto 2005

Orange Panna Cotta with Chartreuse-Pineapple Sorbet

Mocha-scented Tanzanie Chocolate Mousse Timbale and Chocolate Cocktail

"Celebes" Coffee, Tea and Friandises

Scott Hunnel, Chef de Cuisine *↻* *Erich Herbitschek, Pastry Chef* *↻* *Israel Pérez, Maître d'Hôtel*

Queen Victoria's Room
Seasonal Menu

Amuse-Bouche

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Michel Redde Sancerre "Les Tuilières", Loire 2009

Cold "Smoked" Niman Ranch Lamb with Fuji Apple and Curry Dressing

Grans-Fassian Piesporter Kabinett Riesling 2007

Copper River Salmon Cooked Tableside on a Heated Himalayan Salt Rock

Kanbara "Bride of the Fox" Gohyakumangoku Junmai Ginjo, Nigata

Roasted Quail with Asian Pears and Serrano Ham Jus

Ceretto Rossana Dolcetto d'Alba, Piedmont 2006

Veal Sweetbreads and Shank with Chanterelle Mushroom Ragoût

Domaine La Roquette Châteauneuf-du-Pape, Rhône 2005

Australian Kobe-style Beef with Garlic-Potato Purée

Clos du Bois Marlstone Cabernet Sauvignon, Alexander Valley 2006

Selection of Cheese from the Spaulted Maple Tray

Quinta do Crasto Late Bottled Vintage Porto 2005

Orange Panna Cotta with Chartreuse-Pineapple Sorbet

Mocha-scented Tanzanie Chocolate Mousse Timbale and Chocolate Cocktail

"Celebes" Coffee, Tea and Friandises

Scott Hunnel, Chef de Cuisine *↻* *Erich Herbitschek, Pastry Chef* *↻* *Israel Pérez, Maître d'Hôtel*

May we suggest our Wine Pairings \$95.00 per guest.