



D I N I N G R O O M S E A S O N A L M E N U

THE WHITE TRUFFLE

The most prized luxury ingredient in the food market today. This rare ingredient is harvested from the Piedmont Region of Italy. The ripened fungus has an earthy, garlic flavor and aroma, meant to be shaved at the last moment. \$35.00

AMUSE-BOUCHE

Taittinger Prestige Cuvée NV
Dom Pérignon Brut 2000 \$63.00

Please select one (1) menu item from each of the courses listed below.

COURSE I

Maine Lobster with Watermelon Radish, Kohlrabi, and Vanilla Aioli
Baileyana "Firepeak Vineyard" Chardonnay, Edna Valley 2005

Colorado Buffalo with Fennel, Olives, Artichokes, and Sherry Vinaigrette
King Estate Pinot Gris, Oregon 2007

Galilee Osetra Caviar with Traditional Garnishes
\$90.00 1/2 oz \$180.00 1 oz
Cîroc Vodka

COURSE II

Maine Diver Scallop with Zellwood Corn and Chorizo Sauce
Langtry Sauvignon Blanc, Guenoc Valley Estate 2007

Sake-Soy-marinated King Salmon with Bok Choy and Soy Beans
Marcel Deiss Pinot Blanc Bergheim, Alsace 2007

Wild Turbot with Toasted Capers and Meyer Lemon \$30.00
Heller Estate Chenin Blanc, Carmel Valley 2007

COURSE III

Poulet Rouge with Mushroom-Truffle Ragoût, Hedgehog Mushrooms, and English Peas
Cesari Mara Ripasso Valpolicella, Veneto 2006

Duck Three Ways with Salsify and Delicata Squash Purée
Acacia "Winery Lake Vineyard" Pinot Noir, Carneros 2006

COURSE IV

Kurobuta Pork Tenderloin and Belly with Baby Beets and Sherry-Bacon Vinaigrette
Trinitas "Old Vine" Zinfandel, Contra Costa County 2005

Niman Ranch Lamb with fresh Cannellini Bean Cassoulet
Beni Di Batasiolo Sovrana Barbera d'Alba, Piemonte DOC 2006

Marcho Farms Veal Tenderloin with Marble Potatoes and Sauce Soubise
Castillo Perelada La Garriga Samsó, Catalonia 2005

Australian "Kobe" Beef Tenderloin with Smoked Garlic-Potato Purée \$35.00

Japanese Wagyu Strip Loin with Oxtail Jus \$80.00
Benziger "Tribute," Sonoma Mountain 2006

COURSE V

Thomas Hoe Stevenson Stilton, Taleggio,
36-Month Aged Parmigiano-Reggiano, and Thomasville Tomme
Quinta do Crasto Late Bottled Vintage Porto 2002

White Chocolate Gelato with Tableside Shavings
Paolo Saracco Moscato D'Asti, Piedmont 2007

COURSE VI

Tanzanie Chocolate Pyramid with Szechuan Truffles and Macerated Pomegranate Seeds

Meyer Lemon and Blood Orange Purse with Blackberry-Violet Sherbet

Caramelized Banana Gâteau

Vanilla Bean Crème Brûlée

Grand Marnier Soufflé

Hawaiian Kona Chocolate Soufflé

"Celebes" Coffee, Tea, and Friandises

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

Menu Prix Fixe \$125.00 per Guest. Wine Pairings \$60.00 per Guest.

Pricing does not include tax and gratuity. All menu items and pricing subject to change.