



VEGETARIAN SEASONAL MENU

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

Carpaccio of Roasted Beets with Petit Bibb Lettuce and Sherry Vinaigrette
Marcel Deiss Pinot Blanc Bergheim, Alsace 2007

Roasted Butternut Squash Cream with Apple and Squash Ravioli
Chimay Ale Pères Trappistes, Belgium

Truffle Gnocchi with Hedgehog Mushrooms and English Peas
Acacia "Winery Lake Vineyard" Pinot Noir, Carneros 2006

Stewed French Lentils, Potato Gratin, and Chef's Garden Vegetables
Cesari Mara Ripasso Valpolicella, Veneto 2006

Please select (1) one menu item.

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

Please select (1) one menu item.

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.