

Dégustation Menu

Escargots

Freshly Shucked Pacific Oysters with Eshallot Vinaigrette
2008 Mader Riesling

Seared Scallops with Cauliflower Puree, Shitake Mushrooms and
Foie Gras Jus
2006 Vire-Clesse Chardonnay

Roasted Mulloway with Brandade, Parsley Sauce and Parsley and
Avruga Salad
2008 château RioTor Côtes de Provence

Passionfruit Sorbet with French Sparkling

Roast Veal Loin with Pea Puree, Morels and Baby Leeks
2006 Domaine Citadelle "Chataigner" Shiraz Grenache Blend

Assiette de Fromage - Four Cheeses
2007 Chateau Lamothe Cabernet Merlot

Warm Poached Strawberries with Vanilla Ice cream and
Grand Marnier Sabayon
2005 Grande Maison "Cuvee des Anges"

Coffee or Tea with Petit Fours

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