



The Gourmet Experience

**Velouté of asparagus,
poached quails egg, truffle asparagus**
Chardonnay, Veramonte Reserva, 2007, Casablanca, Chile

**Poached and stuffed leg of chicken,
iceberg lettuce tart, cheese beignet**

**Wasabi peanut crusted tuna loin, sweet potato puree,
roasted mouli, teriyaki sauce**
Cabernet Sauvignon rosé, Enate, 2007, Somontano, Spain

**Marinated wood pigeon breast, cauliflower,
mustard white beans, roasted apples, anchovy crisps**
Shiraz, Beresford, 2006, McLaren Vale, S.Australia

**Vanilla rice pudding,
apple sorbet, fig compote**

**Lemon panacotta, lemon meringue,
pink pepper jelly, blood orange sorbet**
Moscato d'Asti, Contero, 2007, Italy

**Six courses- Thirty eight pounds
Wine flight- Forty pounds**

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*We are committed to doing business with integrity so (after credit card
charges are deducted) all monies collected go directly to the staff
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