



Hors d'oeuvre

Croque Monsieur

Duck Paillard Wrapped French Asparagus

White Anchovy Toast with Fried Parsley

Classic Steak Tartare

Lamb & Goat Cheese Stuffed Grougeres

1st

Scottish Salmon Quenelles with Mustard Caper Sauce
Crisp Celery Leaves

Reverdy, Sancerre, 2005

2nd

Tarago Triple Cream Cheese Tart with Carmelized Onions
Oven Dried Tomatoes, Truffle Dressing and Frisee

Saint Cosme, Cotes-Du-Rhone, 2004

3rd

Fines Herb Seared Veal Loin with Sonoma Foie Gras
Morels and Sweet Pea Puree

J.L. Chave, Saint-Joseph, "Offerus", 2003

4th

Vanilla Profiteroles with Anglaise and Chocolate Sauce

Chateau Baulac Sauterne