

Chef 's Table Menu Example

MAINE DIVER SCALLOP

white corn and lobster nage

Pavillon Blanc du Château Margaux, Bordeaux, France 2000



PAN ROASTED HUDSON VALLEY FOIE GRAS

beluga lentils, garlic and celery root

E. Guigal "La Doriane" Condrieu, Rhone Valley, France 2001



SALAD OF HEIRLOOM TOMATOES AND BEETS

local citrus, candied walnuts and pomegranates

Venica & Venica Sauvignon Blanc, Collio, Italy 2001



SEARED SEA OF CORTEZ MAHI-MAHI

black mission figs, asparagus and black pepper-port syrup

Domaine des Perdrix Echezeaux, Burgundy, France 1999



GRILLED TENDERLOIN OF VENISON

colorado porcini's, spoon spinach and burgundy sauce

Heitz Cellars "Bella Oaks" Cabernet Sauvignon, Napa Valley, California 1996



EXPLORATEUR

candied gala apples

Bollinger "Special Cuvée" Brut, Champagne, France NV



WARM CHOCOLATE CAKE

coconut sorbet

Taylor Fladgate "Quinta de Vargellas", Duoro Valley, Portugal 1998