

Chef 's Table Menu Example

PARMESAN RISOTTO

white truffle sauce

Drappier "Carte Blanche" Brut, Champagne, France NV



MAINE DIVER SCALLOPS

french white beans and smoked bacon

Domaine Patrick Javillier "Clos du Cromin" Meursault, Burgundy, France 2000



ROASTED HUDSON VALLEY FOIE GRAS

white peach compote

Bassermann-Jordan Deidesheimer Kieselberg Riesling Spätlese, Pfalz, Germany 2000



ROASTED SEA OF CORTEZ MAHI-MAHI

beluga lentils, celery root and garlic sauce

Bernard Amiot "1 er Cru" Chambolle-Musigny, Burgundy, France 1998



PRIME FILET OF BEEF

creamy polenta, wild mushrooms and red wine sauce

Fox Creek "Reserve" Cabernet Sauvignon, McLaren Vale, Australia 1999



OURAY CHEESE

fennel marmalade and toasted walnuts

Broadbent "Old Reserve" Terrantez, Madeira 40-50 years old



MOLTEN CHOCOLATE CAKE

candied kumquats and sesame ice cream

Royal Tokaji Wine Co. "Betsek" Tokaji 6 Puttonyos, Tokaji, Hungary