

S T U D I O



christmas 2010

S M O K E D   S A L M O N

asparagus and lemon confit salad, caviar crème fraîche sauce  
*Laurent-Perrier Champagne, France NV*

S A U T É E D   H U D S O N   V A L L E Y   F O I E   G R A S   I N   H O T   P O T A T O   L E E K   S O U P

(with black truffles add \$25)

*Willi Schaefer Riesling Kabinett, Graacher Himmelreich, Mosel, Germany 2007*

J O H N   D O R Y   W I T H   C E L E R Y   R O O T

hazelnuts, cippolini onions, apple froth,  
*Bouchard Meursault, Burgundy, France 2005*

L A M B   L O I N   W E L L I N G T O N

braised turnip greens, maitake mushrooms, fig lamb jus  
*Copain Syrah, McDowell Valley Vineyards, McDowell Valley, California 2005*

W A R M   P O A C H E D   P E A R   A N D   H A Z E L N U T   C A K E

dulce de leche ice cream  
*Belle de Brillet, Poire Williams au Cognac*

o n e   h u n d r e d   f i f t e e n   d o l l a r s

w i t h   w i n e ,   o n e   h u n d r e d   s i x t y - f i v e   d o l l a r s