

my favorite things | May 2004

This multi-course is \$79 per guest [exclusive of alcoholic beverages, tax & gratuity]
or \$115 per guest with wines to match each course [exclusive of tax & gratuity].

amuse-bouche

Crispy Cornmeal Crusted Oysters with Lemon-Cayenne Mayonnaise
Sullivan Harbor Smoked Salmon with a Salad of Watercress, Yukon Gold Potatoes & Crispy Bacon
CHAMPAGNE, "BRUT PRÉFÉRENCE" LASSALLE NV (2 OZ.)

first course

Husk-Roasted White Corn & Sweet Onion Soup
CHARDONNAY, BASIGNANI "BLACKROCK VINEYARD" (MARYLAND) 2001 (2 OZ.)

second course

Cornmeal Fried Softshell Crab with Lemon Brown Butter & Julienne Cucumber
CHAMPAGNE, "BRUT ROSÉ" DUVAL-LEROY NV (2 OZ.)

third course

Grilled Medium-Rare Tuna with Tomato Carpaccio, Niçoise Olives & Extra Virgin Olive Oil
MERLOT, FINCA LUZON (JUMILLA) 2002 (2 OZ.)

fourth course

Grilled Lamb Tenderloin with Wild Mushroom Risotto & Red Wine Sauce
ALLENDE (RIOJA) 2000 (3 OZ.)

cheese course

We invite you to explore our display of artisanal cheeses served tableside.

Individual Cheese Selections [4 selections] \$11

Array of Cheese Selections to be Shared by Two Guests [6 selections] \$18

dessert

Trio of Housemade Sorbets: Pineapple, Coconut & Guava
LILYPILLY "NOBLE BLEND" (AUSTRALIA) 2000 (2 OZ.)

CINDY WOLF | EXECUTIVE CHEF
MICHAEL F. CARSON | CHEF DE CUISINE